



DOMAINES BARONS DE ROTHSCHILD LAFITE

BODEGAS CARO

MENDOZA, ARGENTINA



CARO was born from an alliance between two wine cultures (French and Argentine), two noble grape varieties (Cabernet Sauvignon and Malbec), and two renowned wine families, Domaines Barons de Rothschild Lafite and Nicolás Catena. Vignerons since the 19th century, these two powerful organizations have combined their deep knowledge of Mendoza's high altitude terroir and the art of winemaking to create a unique

portfolio of wines: CARO, Amancaya and Aruma. Two noble grapes, two families, one dear and elegant portfolio of wines.

- CARO, from Catena and Rothschild. Catena expertise of high-altitude terroirs and Malbec with DBR Lafite long experience of Cabernet Sauvignon and wine ageing.
- The Art of Blending Contrast. The perfect union of two cultures and craftsmanship striking a harmonious balance between the Argentine and Bordeaux styles.
- Wines produced from the finest high-altitude terroirs in the Andes mountains of Mendoza for optimal concentration and elegance.



PHILIPPE ROLET
GENERAL MANAGER

"CARO"
"Amancaya Reserve Red Blend"
"Aruma Malbec"





BODEGAS CARO



BODEGAS CARO CARO

Mendoza, Argentina

- Approx. 75% Cabernet, 25% Malbec blend
- Two cultures, two families, two varietals, One great wine
- CARO is made with the utmost care, just like our Bordeaux Grands Crus
- 100% hand harvested grapes, selected block by block from the best high-altitude vineyards of Mendoza
- CARO grapes come from selected sections of rows within our blocks, where the soil is layered with calcareous deposits as well as limestone, remnants of a river which used to flow through Altamira
- Aged 18 months in oak barrels from the Lafite Cooperage which adds subtle notes of nutmeg to the blend

98
POINTS

2018
TIM ATKIN
5/21

TOP 4 WINE OF 2021:
A BEST BORDEAUX
BLEND

97
POINTS

2017
JAMES SUCKLING
12/20

**Bodegas CARO is the perfect
blend of two cultures, two families
and two noble grapes.**

**It is the art of knowing how to
make them work together,
generating harmony by contrast
to create a unique work of art.**



BODEGAS CARO AMANCAYA RESERVE RED BLEND

Mendoza, Argentina

- Approx. 70% Malbec, 30% Cabernet Sauvignon blend
- Named after the indigenous-Quechua-Andes mountain flower- Amancaya
- The terroirs are located in "First Zone," the first place where Malbec was planted and Uco Valley, surrounded by glaciers and with average temp range between 44°F-71°F
- Grapes are sourced from selected plots of old vines in Lujan de Cuyo just outside Mendoza, and also from Altamira, further South. In Lujan, soils are quite varied depending on how close vineyards are to the mountains or Mendoza River, and tend to form alluvial layers of loam, rock, and gravel. In Altamira, vineyards are planted at 1000m above sea level, on the ancient alluvial bed of the Tunuyan River
- Aged for 12 months in French oak barrels

93
POINTS

2021
JAMES SUCKLING
4/23

93
POINTS

2020
WINE SPECTATOR
12/22
#17 TOP 100 WINES
OF 2022



BODEGAS CARO ARUMA MALBEC

Mendoza, Argentina

- 100 % Malbec
- ARUMA - the wine of the mountain nights. "ARUMA" means the "night" in the language of the Quechua, the native Indians of the Mendoza region; The intense darkness of the nights in the Andes and pure mountain air give the wines the rich, authentic character of their terroir
- French Old world wine culture and Argentinean terroir know-how
- Originally from France, Malbec (Cahors) was introduced to Argentina by a Frenchman, Jean Pouget, in 1868, which coincidentally was the same year James de Rothschild purchased Château Lafite
- 100% aged in stainless steel vats for freshness

91
POINTS

2019
JAMES SUCKLING
4/21

93
POINTS

2018
JAMES SUCKLING
4/20

Blending: it's not just for wine.

We are the perfect assemblage of two cultures:
different characteristics merging together to give
place to something new.

When the old world merges with the new.

When youth matures together with experience.

When wildness becomes a bit more delicate.

When Bordeaux meets Los Andes.

**There is us.
We are Bodegas CARO.
The art of blending contrasts.**



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