



DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

ARUMA MALBEC 2015

BACKGROUND

For its tenth anniversary, Bodegas Caro chose to celebrate the grape that has come to symbolize Argentina's vineyards by selecting a pure Malbec: ARUMA! 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. A very fruity, exuberant, powerful grape, Malbec has adapted wonderfully to the Mendoza region where the sunshine and cool nights soften its tannins and reveal its velvety-smoothness. "ARUMA" means the "night" in the language of the Quechua, the native Indians of the Mendoza region. We chose this name because it is the intense darkness of the nights in the Andes and the pure mountain air that give the wines the rich, authentic character of their terroir. ARUMA - the wine of the mountain nights.

APELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

100% Malbec

VINTAGE NOTES

2015 was characterized by higher than usual rainfall, lower than average temperatures and less sunshine. This combination, while rare for Mendoza, was perfect for the wine, giving it a higher natural acidity and remarkably fresh flavors. The Malbec grapes are grown in 2 valleys: First Zone and Uco Valley. October in the Uco Valley brought temperatures close to 32°F, followed by average temperatures in November. On December 1st there was a surprise frost in the southern Uco Valley that affected one of our plots. Rainfall was also higher than usual, especially in February and March. The First Zone's season showed a similar pattern to the Uco Valley, with more rain and higher relative humidity. The early summer was pleasant with moderate temperatures. More intense rain in February and March required plot-by-plot assessment to determine the most appropriate management.

WINEMAKING

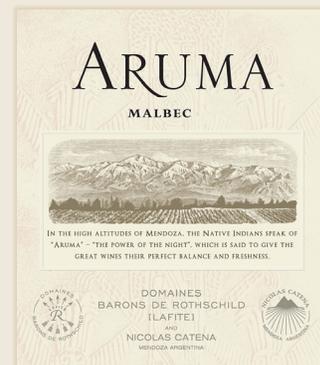
Bodegas Caro has four major Malbec vineyard terroirs, spanning the best of Mendoza and ARUMA is a blend of all four terroirs.

The grapes were hand harvested mid March and were destemmed and crushed before fermentation in the traditional method, with pumping over and racking. Fermentation and maceration lasted from 12 to 25 days in 100% stainless steel vats.

TASTING NOTES

Red color with hints of violet. The nose expresses notes of ripe red fruit and plums. On the palate, well-balanced with excellent acidity. The elegant, silky, well-rounded tannins are typical of the Malbec grape. Long, delicate finish.

CARO



CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity
5.20 g/L - pH: 3.75

Alcohol
14%

Residual Sugar
1.96 g/L

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89 PTS WINE ADVOCATE 12/16



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