

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

ARUMA MALBEC 2017

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.

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

100% Malbec

TERROIR & VINTAGE NOTES

The 2017 vintage was characterized by slightly above average rainfall (7.4 inches instead of 4 inches), especially during bud break, and temperatures close to seasonal averages, with the exception of the frost that caused some damage to the vines on October 21st. Towards the end of the summer, the nights during February were up to 4 degrees warmer than usual. This phenomenon and a generally dry quarter had an accelerating effect and the harvests were two to three weeks early. The grapes are characterized by a good balance between sugar and acidity and by the softness of the tannins characteristic of Malbec.

WINEMAKING

Grapes are harvested by hand, carefully selected, destemmed and crushed before being placed in stainless steel tanks for fermentation. A traditional winemaking process ensues with pump-over and delestage. Total maceration time lasts from 12 to 15 days. Aruma is aged in tanks in order to preserve its fruit-driven style and allow the varietal characteristic of the Malbec to come through.

TASTING NOTES

The robe is deep red with hints of violet. The nose reveals aromas of plum and red fruit. The palate is fresh and elegant, with remarkable balance between tannins, acidity and alcohol. Long, delicate finish. Overall, a very convivial, attractive wine.

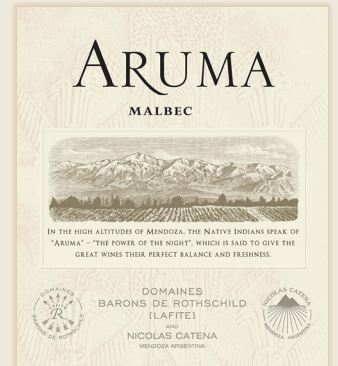
CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity
5.13 g/L - pH: 3.79
Alcohol
13.5%

CARO



91
POINTS

**WWA SILVER
AWARD 2018**
DECANTER
May 2018

91 PTS JAMES SUCKLING 4/18
91 PTS TIM ATKIN 2018
90 PTS WINE ADVOCATE 10/19



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