



DOMAINES BARONS DE ROTHSCHILD (LAFITE)/  
NICOLAS CATENA

## BODEGAS CARO

CARO 2012

### BACKGROUND

CARO was born of the alliance between two wine cultures (French and Argentine), two noble grape varieties (Cabernet Sauvignon and Malbec), and two renowned wine families which are Domaines Barons de Rothschild (Lafite) and Nicolas Catena. Both vigneronos since the 19<sup>th</sup> 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 wine: CARO.

### APPELLATION

Mendoza, Argentina

### VARIETAL COMPOSITION

75% Malbec, 25% Cabernet Sauvignon

### WINEMAKING

The grapes were hand-picked between March 22<sup>nd</sup> – April 25<sup>th</sup>, and de-stemmed and crushed before fermentation. The fermentation lasted between 7 to 14 days under selected yeast using the traditional method with pumping-over and rack and return. Maceration lasted between 10 to 20 days for the Cabernet Sauvignon and 7 to 14 days for the Malbec. Malolactic Fermentation is 15% in barrels and 85% in stainless steel vats.

### VINTAGE NOTES

Average temperatures in September and October 2011 were 68°F, with a little rain, provided optimal conditions for the bud break and setting of the fruit. The unusual rainfall in December slightly delayed the start of the ripening period. By January 2012, temperatures had increased and there was a sharp contrast between the heat during the day and the historically cool nights. The recorded temperature differences between night and day were up to 59°F. These conditions resulted in fruit with an excellent aromatic range, and a high sugar content combined with the right degree of acidity. The end of the growth cycle saw the high temperatures persist during the day with no rain, resulting in grapes that were beautiful, fully ripened, with superb concentration and intense colors.

### AGEING

18 months in French oak barrels. Blending is performed at the moment of the first racking. The barrels are all made at Domaines Barons de Rothschild (Lafite) cooperage in Bordeaux.

### TASTING NOTES

A dark and intense color, with violet and ruby hints. A complex mix of aromas characterizes this unique blend, including raspberry, black pepper, violets, clove, graphite and a subtle note of dark chocolate. On the palate, the true essence of CARO can be appreciated through its refined and elegant tannins.

### CURRENT WINEMAKER

Philippe Rolet

### TECHNICAL DATA

Acidity  
5.36 g/L - pH: 3.75

Alcohol  
15%

Residual Sugar  
1.8 g/L

# CARO



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November 2015  
POINTS

**94** PTS WINE ENTHUSIAST 10/15  
**EDITOR'S CHOICE**

**92** PTS WINE ADVOCATE 8/15

**90** PTS WINE SPECTATOR 11/15



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