



DOMAINES BARONS DE ROTHSCHILD (LAFITE)/  
NICOLAS CATENA

## BODEGAS CARO

CARO 2014

### 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, Domaines Barons de Rothschild (Lafite) and Nicolás Catena. Both vigneronos 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 wine: CARO.

### APPELLATION

Mendoza, Argentina

### VARIETAL COMPOSITION

65% Malbec, 35% Cabernet Sauvignon

### TERROIR & VINTAGE NOTES

In the First Zone, the growing cycle started with a late budbreak due to the low temperatures during September. January had high temperatures and no rain, resulting in smaller berry size. February was the highest raining season in the last 12 years.

In Uco Valley, the season showed a similar pattern to the First Zone. March and the first half of April were warm but still more humid than usual. In the end, we obtained a great harvest in terms of quality.

### WINEMAKING

The grapes come from the vineyards of Altamira (Uco Valley) and Las Compuertas (Luján de Cuyo close to Mendoza).

The grapes were hand-picked between March 25th–April 29th, 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 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.

### 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) coooperage in Bordeaux.

### TASTING NOTES

Deep ruby red color. On the nose, fruity aromas of plums, coffee and spices, followed by hints of anise and graphite. Its ageing in French oak barrels gives subtle notes of dark chocolate. Evolves slowly in the glass, revealing elegant fragrances and a unique mouthfeel of outstanding complexity.

### CURRENT WINEMAKER

Philippe Rolet

### TECHNICAL DATA

Acidity  
5.13 g/L - pH: 3.66  
Alcohol  
14%

# CARO



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