



DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

CARO 2016

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

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

83% Cabernet Sauvignon, 17% Malbec

VINTAGE NOTES

The 2016 vintage was characterized by slightly above average rainfall (7.5 inches instead of 4 inches) especially during bud break. Temperatures were close to seasonal average 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 allowed the cabernet to reach an optimal level of maturity and had an accelerating effect on the harvest, which started two to three weeks earlier. The grapes are characterized by a good balance between sugar and acidity and by the softness of their tannins.

WINEMAKING

CARO is made with the utmost care, just like our Bordeaux Grands Crus. Grapes are carefully selected and hand harvested. After destemming, they are placed in temperature controlled stainless steel vats for alcoholic fermentation. Maceration lasts for a period of 20 days with gentle pump-over to ease tannin extraction and fix the color. Malolactic fermentation occurs naturally in tanks.

AGEING

The wine is aged in French oak barrels made by the Tonnellerie des Domaines in Pauillac (50% new oak) for a period of 18 months.

TASTING NOTES

The wine is deep ruby in color with purple glints. The nose reveals aroma of white pepper and figs, with perfectly integrated blueberry notes. Ageing in oak barrels from the Tonnellerie des Domaines in Pauillac adds subtle notes of nutmeg to the wine. This vintage shows an exceptional complexity. The fruit is bright and luminous, supported by well integrated oak and a refreshing acidity. The tannins are soft and silky and contribute to the wine's persistence. This wine will reveal its complexity with further bottle ageing.

CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

pH: 3.65

Alcohol
13.5%

CARO



94 WINE ADVOCATE
POINTS October 2019

94 PTS JAMES SUCKLING 3/19
TOP 100 WINES OF ARGENTINA 2019

93+ PTS VINOUS 9/19

91 PTS DECANTER 1/19



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