



Two Legendary families, two historic wine varieties

Bodegas Caro in the heart of Mendoza

The Mendoza region of Argentina, at the foot of the Andes, boasts strikingly beautiful landscapes. High snowy peaks and arid hills surround a high plateau where the water, carefully channelled to allow for agriculture, sustains lush vegetation.

The Catena family left Italy and planted their first Malbec vines in Mendoza in 1902. With the passing years and successive generations, their increasing knowledge of the terroir allowed the "quality revolution" initiated by Nicolas Catena in the 1980s. This combined high-altitude plantations and the introduction of new grape varieties.

This search for excellence struck a chord with Baron Eric de Rothschild and the group Domaines Barons de Rothschild (Lafite), owner of Château Lafite Rothschild which has been at the top of the hierarchy of Bordeaux wines for several centuries. The group is recognized for its knowledge of Cabernet Sauvignon and for its skills as a blender.

The meeting between these two men with a single passion resulted in the creation of Bodegas Caro in 1998, which celebrates the combination of two countries, two traditions, two grape varieties and two master craftsmen.

The premium wine CARO was launched with the 2000 vintage. CARO (for CATena and ROThschild) reflects the dream of its founders, a powerful and distinguished personality, a refined and voluptuous elegance, a harmonious balance between its Argentine roots and the style of a Bordeaux.

The combination of the fruit and softness of the Malbec with the elegance, structure and flavours of the Cabernet Sauvignon results in an intense and subtle aromatic complexity, and a delicate texture. A rich and well-balanced wine, with mouthwatering tannins and a remarkable spicy finish.

High-altitude wines

To make the most of the blend of Malbec and Cabernet Sauvignon, Domaines Barons de Rothschild (Lafite) and the Catena family are constantly searching for the best vineyard parcels. This selection requires great expertise, notably because of the high altitude. High altitude means lower temperatures, a longer growing season, and greater variations between day and night temperatures.

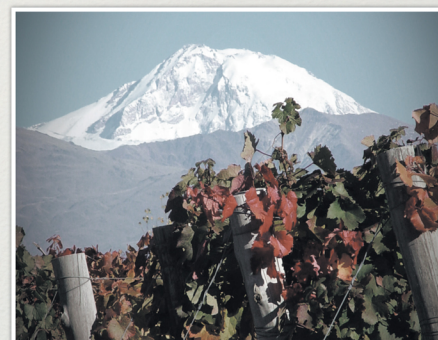
The grapes are picked by hand into crates and the bunches are sorted before destemming. The winemaking is traditional, with pumping over and rack and return. The time of maceration varies according to the grape variety and the year. Each vintage is aged in small oak barrels in Bodegas Caro's beautiful underground cellars. The first racking in September/October is the key moment for assessing each batch and deciding on the final blend.

Wines with a strong Andean identity

Malbec is a very fruity, exuberant and powerful grape variety, to which Cabernet Sauvignon adds structure and elegance. The blend of these two varieties is complementary and gains in complexity from the richness of the terroirs to give wines with many layers of flavour and long ageing potential. The Argentinian wine personality combines with the Bordeaux style to give a model of balance, refinement and elegance.

The success of the first vintages of **CARO** has led, since 2003, to the creation of another wine in the same spirit, still a blend of the same two varieties, but with a shorter time in oak and a larger proportion of Malbec: **AMANCAYA**.

Since 2010, Bodegas Caro has chosen to celebrate the flagship grape variety of Argentina with the selection of a pure Malbec: **ARUMA**.



Nicolás Catena Zapata & Baron Eric de Rothschild

"A combination of two cultures, two families and two grape varieties."



Amancaya

AMANCAYA gets its name from a pretty little flower that grows at high altitude in the Andes. The wine is a blend of Malbec and Cabernet Sauvignon, with a subtle balance between its Argentinian identity and the elegance of a Bordeaux.

Rich in Malbec, the aroma is very fruity, red and black fruits with hints of blackcurrant, mint and cedar. The palate is fleshy, with soft, round and persistent tannins, and well-integrated woody notes. A characterful wine, fruity and elegant, with a deliciously long finish.



Aruma

ARUMA means "night" in the Quechua language, spoken by the indigenous people of this region of the Andes. The wine is a pure Malbec made from a blend of grapes from the best vineyard parcels of Mendoza. The diversity of the vineyards gives a wine of incomparable complexity, with the balance, elegance and depth of aromas typical of the greatest Malbecs.

This wine is a masterful example of Malbec's typical characteristics: a very deep colour, an intense aroma dominated by red fruits, and a palate combining opulence and softness. A benchmark wine for those who appreciate the finer things in life!



For further information: www.bodegascaro.com