

CARO

CARO

The idea of a partnership between the Rothschild and the Catena families was born in 1999. The Catena family has been producing wines for three generations, their vast knowledge of the high altitude terroirs of Mendoza has ranked them amongst Argentina's most renowned Malbec producers. With Domaines Barons de Rothschild (Lafite) unparalleled know-how in producing great Cabernet Sauvignon, their aim is to produce a wine combining French and Argentinian cultures and the two signature grapes of both families.

■ VINEYARD ATTRIBUTES

Appellation : Mendoza, Argentina

Nestled at the foothills of the snowcapped Andes mountains, Mendoza is known as the best wine producing region in Argentina. With vines planted on high plateaux between 800 and 1200m above sea level, Mendoza's vineyards are known as the highest in the world. Sheltered from the rain by the mountains to the West and the Pampa to the East, the region is very arid. Mendoza wines draw their character from an exceptional sun exposure and wide temperature variations between night and day.

Terroir : CARO vineyard is a plot of 8ha located Altamira, in the Uco Valley, South of Mendoza. Vineyards are planted at 1000m above sea level, on the ancient alluvial bed of the Tunuyan River.

■ VINTAGE SUMMARY

The 2016 vintage was the coldest of our history, with bud break coinciding with the lowest temperatures recorded in Mendoza in the last fifty years. The fresh and rainy weather persisted until January which delayed the growth cycle for almost a month. Thankfully, the weather conditions were good in February and March, with pleasing temperatures and dry weather. This led to an unusual balance between alcohol and acidity, and a fantastic aromatic expression of the grapes, thanks to a slow and steady maturation process.

■ WINE MAKING SCHEME

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 colour. Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (50% new oak) for a period of 18 months.

■ TASTING NOTES

The robe is deep ruby in colour 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. Serve at 15-17°C.



TECHNICAL INFORMATION

Varietals : Cabernet Sauvignon 83%, Malbec 17%

Alcohol content : 13.5 % vol.

pH : 3.65