

CARO

MENDOZA, ARGENTINA

ARUMA 2017

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

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.

Aruma means the night in Quechua. This name expresses the intense darkness of the Andean nights and the depth of colour that characterises the robe of the Malbec.

■ VINTAGE SUMMARY

The 2017 vintage was characterized by slightly above average rainfall (188 mm instead of 102 mm), especially during bud break, and temperatures close to seasonal averages, 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 had an accelerating effect and the harvests were two to three weeks early. The grapes are characterized by a good balance between sugar and acidity and by the softness of the tannins characteristic of Malbec.

■ WINE MAKING SCHEME

Grapes are harvested by hand, carefully selected, destemmed and crushed before being placed in stainless steel tanks for fermentation. A traditional winemaking process ensues with pump-over and delestage. Total maceration time lasts from 12 to 15 days.

Aruma is aged in tanks in order to preserve its fruit-driven style and allow the varietal characteristic of the Malbec to come through.

■ TASTING NOTES

The robe is deep red with hints of violet. The nose reveals aromas of plum and red fruit. The palate is fresh and elegant, with remarkable balance between tannins, acidity and alcohol. Long, delicate finish. Overall, a very convivial, attractive wine.

Serve at 15-17°C

■ ACCOLADES

91 points by Tim Atkin

Silver Medal by Decanter World Wine Award



TECHNICAL INFORMATION

Grape varieties: Malbec 100%

Yield: 7 ton/ha

Alcohol: 13.5%

pH: 3,79

Alcoholic degree: 5,13 g/l

Bottling date: December 2016