

CARO

AMANCAYA 2017

The idea of a partnership between the Rothschild and the Catena family was born in 1999. The aim was to produce a wine combining French and Argentinian cultures and the two signature grapes of both families. The Catena family was able to draw on its vast knowledge of the high altitude terroirs of Mendoza and its passion for Malbec to select the best vineyards. Domaines Barons de Rothschild (Lafite) contributed its centuries-old skills in producing great Cabernet Sauvignon and mastering the art of blending.

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 : Amancaya is the Quechua name of an endemic flower of the Andes found in the Mendoza area.

Grapes are sourced from selected plots of old vines in Lujan de Cuyo just outside Mendoza, and also from Altamira, further South. In Lujan, soils are quite varied depending on how close vineyards are to the mountains or Mendoza River, and tend to form alluvial layers of loam, rock, and gravel. In Altamira, vineyards are planted at 1000m above sea level, on the ancient alluvial bed of the Tunuyan River.

VINTAGE SUMMARY

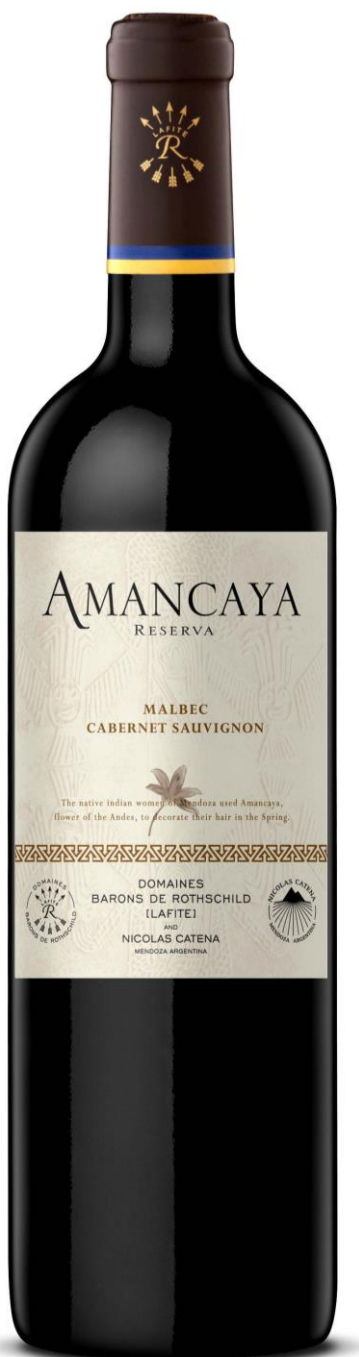
The 2017 vintage was characterized by slightly above average rainfall (188 mm instead of 102 mm), especially during bud break, and temperatures close to seasonal averages, with the exception of the frost that caused some damage to the vines on October 21st. Towards the end of the summer, the nights during 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. The Cabernet Sauvignon from deeper soils had a slower maturity, while those from stony soils reached an excellent balance and their typical spicy character with greater agility.

WINE MAKING SCHEME

The harvests took place from March 4 to April 22. The grapes were picked by hand and then sorted, destemmed and crushed before fermentation. Maceration was conducted in the traditional way, with smooth pumping overs to ensure gentle extraction.

TASTING NOTES

Deep ruby color. The nose is intense with notes of white flowers, red cherries and figs. The palate is juicy and complex with hints of cloves and other spices. This well balanced wine is an elegant expression of the blend of Malbec and Cabernet Sauvignon.



TECHNICAL INFORMATION

Grape varieties: 67% Malbec, 33% Cabernet Sauvignon

Yield: 8 to 9 ton/ha

Alcohol: 14%

pH : 3,70