

BODEGAS CARO

AMANCAYA 2021

Blending: it's not just for wine. We are the perfect assemblage of two cultures: different characteristics merging together to give place to something new. When the old world merges with the new. When youth matures together with experience. When wildness becomes a bit more delicate. When Bordeaux meets Los Andes. There is us. We are Bodegas CARO.



VINEYARD ATTRIBUTES

Appellation : Mendoza, Uco Valley, 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 exceptionnal sun exposure and wide temperature variatons 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 season started out a little late. We had few nights of frost during spring, and they did not damage the buds. Spring was mostly characterized by wet and cold conditions, which led to delayed growth. Overall, flowering and fruit set were good. During the summer, especially in january and february, temperatures were uncommonly lower than average and without the usual heatwaves that characterize the Mendoza climate. The ripeness period was marked by rainfalls: intermittent showers alternating with sunny days characterized this final period before harvesting. These conditions during maturity required the winegrowers to monitor the development of mildew or botrytis, in order to correctly anticipate the decision to harvest.

WINE MAKING SCHEME

Harvest is conducted by hand and grapes are carefully sorted on tables and destemmed before being placed in stainless steel tanks for fermentation. Regular pumping-over ensure a gentle extraction of the tannins. After malolactic fermentation, 50% of the wine is transfered into French oak barrels for a period of 12 months, and 50% is placed in concrete vats.

TASTING NOTES

Deep velvety red color with intense ruby hues.
Very fruity and fresh on the nose, followed by aromas of red fruit, strawberry and black currant.
On the palate, the wine is long, well balanced and pleasant, with refined tannins. Displaying generous aromas of red berries.

TECHNICAL INFORMATION

Varietals : Malbec 69%, Cabernet sauvignon 31%
Alcohol content : 14.5 % vol.
pH : 3.70
Total acidity : 5.30 g/l