

CARO

AMANCAYA 2008

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, 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 particularly harsh winter in the foothills of the Andes Cordillera was followed by a sunny spring, enabling budding and flowering to take place normally. Fine weather predominated for the rest of the season, with little rain and a completely dry March. These conditions, typical of the Mendoza region, with dry, sunny days and a big difference in temperatures between day and night-time, enabled the grapes to ripen slowly and steadily, softening the tannins while preserving a superb freshness. On 25 March 2018, temperatures dropped once again in our high-altitude vineyard but the vines coped well with the colder weather and ripening continued without any problems, resulting in one of the best harvests of this decade.

■ 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 transferred into French oak barrels for a period of 12 months, and 50% is placed in concrete vats.

■ TASTING NOTES

The robe is deep ruby in color. The nose is complex with aromas of cocoa, red fruits and figs layered with cinnamon and a touch of smokiness.

The palate unveils seductive aromas of black fruit with very well-integrated oak. This wine has great balance and an exceptional freshness. Amancaya 2018 is pleasant to drink now and offer great aging potential.



TECHNICAL INFORMATION

Varietals : Malbec 50%, Cabernet sauvignon 50%

Alcohol content : 14.5 % vol.

pH : 3.73

Total acidity : 5.02 g/l