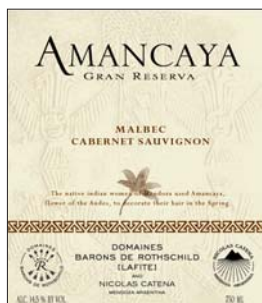


# BODEGAS CARO

## LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)/NICOLAS CATENA

Mendoza, Argentina



### Amancaya Gran Reserva Cabernet Sauvignon/Malbec 2010

#### THE CONCEPT-A JOINT VENTURE

The success of the first vintages of Caro encouraged DBR (Lafite) and the Catena family to create another premium wine, this time a Malbec dominated cuvée, that would nevertheless be a balance between the Bordeaux and Argentine styles. To celebrate its Andean origin, the wine was named **Amancaya**, after the mountain flower which grows in the Andes. Located in the heart of the Mendoza region, the winery at Bodegas Caro is also at the center of the Caro project.

#### THE VINEYARD

Like CARO, the grapes come from the vineyards of Vistalba, La Consulta, Agrelo, Tupungato and Tunuyan (which are all over 30 years old and situated on an altitude between 800 and 1400 m). The meticulous selection takes place in the vineyards of the Catena family as well as in the vineyards of producers with the greatest terroirs of Mendoza.

#### HARVEST & AGEING

2010 was on the cool side. The vineyards were not disturbed by any major meteorological incidents. The season began with a cool frost-free spring that allowed good flowering. The summer was hot and stable, with the result that the grapes changed color and began to ripen around the usual dates. From the start of ripening to the harvest, temperatures were cool and stable and the climate was generally dry. These conditions were ideal for the ripening of the Cabernet Sauvignon and preserved the characteristics of the Malbec (aromas of dried fruit, floral notes and an intense purple color). The harvests took place in good weather. They continued for 30 days, from the 24th of March to the 24th of April. The Malbec was harvested from March 24th to April 20th and the Cabernet Sauvignon from April 8th to the 24th. The grapes were hand-picked, de-stemmed and crushed before fermentation. The fermentation lasted between 7 to 12 days under selected yeast using the traditional method with pumping-over and rack and return. Maceration time was between 10 to 20 days for the Cabernet Sauvignon and 10 to 15 days for the Malbec. Malolactic fermentation took place in 100% in stainless steel vats. The wine was then aged in French oak barrels (75% new oak) for 12 months. Blending is performed at the moment of the first racking. The wine is purified with stiff egg whites. The barrels are all made at DBR's cooepage.

#### WINEMAKER'S NOTES- Estela Perinetti

Intense, deep crimson color. On the nose, aromas of red and dark fruit, with redcurrants and plums, also some mint and cedar. The bouquet fills out with notes of vanilla, spices and mocha. This wine has a pleasant tannic structure on the palate and shows good balance. Fine, mel-low tannins. Very pleasant soft mouthfeel. Deep and aromatic, this is a wine that can be drunk now but which will develop more elegance over the next three to five years.

Grape Varieties: 35% Cabernet Sauvignon, 65% Malbec

Yield: Between 5 to 9 tons/ha

Annual Production: 18,000 cases

Finished Alcohol: 14.5%

Residual Sugar: 1.89g/L

Acidity: 5.25g/L

pH: 3.73

