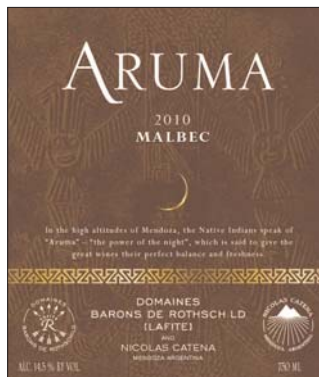


# BODEGAS CARO

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)/NICOLAS CATENA

Mendoza, Argentina



## Aruma Malbec 2010

### THE CONCEPT-A JOINT VENTURE

For its tenth anniversary, Bodegas Caro has chosen to celebrate the grape that has come to symbolize Argentina's vineyards by selecting a pure Malbec: ARUMA! Originally from France, Malbec was introduced to Argentina by a Frenchman, Jean Pouget, in 1868, which, it is interesting to note in passing, was the same year that James de Rothschild bought Château Lafite. A very fruity, exuberant, powerful grape, Malbec has adapted wonderfully to the Mendoza region where the sunshine and cool nights soften its tannins and reveal its velvety-smoothness.

### THE VINEYARD

Mendoza region where the sunshine and cool nights soften its tannins and reveal its velvety-smoothness. The microclimate and soil are very important factors for Malbec. The altitude and orientation of the vineyards are crucial - the higher the altitude, the lower the temperature and the shorter the warm season. Bodegas Caro has four major Malbec terroirs. Bodegas Caro's ARUMA is thus a Malbec made from a blend of grapes from different terroirs. The work in the vineyard and winery is carried out with great care and precision; the resulting diversity offers a tremendous complexity, and makes it possible to obtain the balance, elegance and depth of flavor characteristic of great Malbecs. "ARUMA" means the "night" in the language of the Quechua, the native Indians of the Mendoza region. We chose this name because it is the intense darkness of the nights in the Andes and the pure mountain air that give the wines the rich, authentic character of their terroir. ARUMA - the wine of the mountain nights.

### HARVEST & AGEING

Climatic weather conditions were stable during the whole season (in regards of temperatures, winds and rains). No major incidents were reported on to the vines. Spring was fresh and dry, meaning excellent conditions to bring all malbecs to the right maturity. From the onset of ripening (end of January) until mid-March, the weather was also stable and warm. After mid-March, temperatures dropped a little and were rather cool compared to usual average, fortunately without any frost. These conditions allowed all grapes to reach good maturity. This allowed for beautiful malbecs, intense, revealing red fruit notes but also a more floral and elegant touch than usual. The harvest took place in perfect conditions from the 28th of March until the 22nd of April, 25 days in total. Grapes were hand picked, de-stemmed and crushed before fermentation. Malolactic fermentation lasted for 14 to 30 days (including alcoholic fermentation) in 100% in stainless steel tanks, with traditional pumping. 50% of the wine was aged in oak barrels (second hand used) over 8 months

### WINEMAKER'S NOTES- Estela Perinetti

The wine is very deep purple in color. Intense red ripen fruits, strawberries, raspberries and violet. Subtle vanilla and chocolate scents come to complete the bouquet.

Grape Varieties: 100% Malbec  
Yield: between 5 & 8 tons/ha  
Annual Production: 13,000 cases  
Finished Alcohol: 14.5%  
Residual Sugar: 2 g/l  
Acidity: 5 g/l  
pH: 3.78

