

BODEGAS CARO

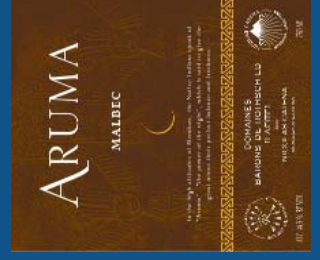
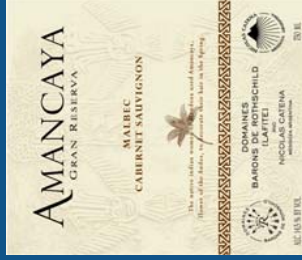
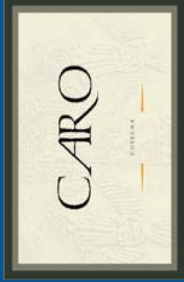
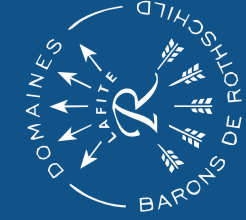
LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)/NICOLAS CATENA
MENDOZA, ARGENTINA



CARO was born of an alliance between two wine cultures, (French and Argentine), two noble grape varieties, (Cabernet Sauvignon and Malbec), and two renowned wine families, (Domaines Barons de Rothschild (Lafite) and Nicolas Catena.)

Immediately after CARO's 2002 release the first vintage of CARO, 2000, was acclaimed by professionals. The achievement of CARO has naturally led the partners to elaborate another wine based on the traditional Argentinean Malbec, conserving the fine balance between the characteristics of Argentina and the style of Bordeaux wines. As a commemoration to the Andean roots, the Indian name of a pretty little flower, which grows on the high altitude of the Andes has been chosen: AMANCAYA

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. Bodegas Caro's ARUMA is a Malbec made from a blend of grapes from different terroirs, offering a tremendous complexity, and making 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.



Winemaker, Estela Peimetti



Vignerons since the 19th century, these two powerful organizations have combined their deep knowledge of Mendoza's high altitude terroir and the art of winemaking to create a unique wine:

*Two cultures, Two families, Two varieties,
One wine.*

Domaines Barons de Rothschild (Lafite) and the Catena family joined in a major effort to select the finest vineyards from the very beginning of the project. Their aim was to select the finest soils, capable of enhancing the alliance between Malbec and Cabernet Sauvignon.

The Cabernet Sauvignon comes from an 18-year-old vineyard in Agrelo, a region 1,000 meters in elevation. The vineyard locations for Malbec are from Lulunta at 800 meters elevation, a 40-year-old vineyard and also from Vistalba, at 1150 meters elevation, a 50-year-old vineyard.



Caro Cabernet/Malbec
Amancaya Gran Reserva Cabernet/Malbec
Aruma Malbec

Pasternak Wine Imports . (800) 946-3110
www.pasternakwine.com

BODEGAS CARO

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)/NICOLAS CATENA

Mendoza, Argentina



CARO Cabernet Sauvignon/Malbec 2007

THE CONCEPT-A JOINT VENTURE

CARO was born of the alliance between; two wine cultures, French and Argentine; two noble grape varieties, Cabernet Sauvignon and Malbec; and two renowned wine families; Domaines Barons de Rothschild (Lafite) and Nicolas Catena. Vignerons since the 19th century, these two powerful organizations have combined their deep knowledge of Mendoza's high altitude terroir and the art of winemaking to create a unique wine: CARO. Two cultures, two families, two varieties, one wine.

THE VINEYARD

The vineyard locations for the Cabernet Sauvignon are 40% from an 20-year-old vineyard in Agrelo, a region 950 meters in elevation, and 10% from 30-year old vines in El Cepillo la Consulta, with an elevation of 1150 meters. The vineyard locations for Malbec are 10% from Tupungato at 1400 meters elevation and 12 -year-old vineyard and also 40% from Vistalba, at 1100 meters elevation, a 53-year-old vineyard. During all the season our vineyard technique irrigation management, bud thinnings to ensure low yields in balance with the canopy, good ventilation and illumination.

HARVEST & AGEING

Weather conditions in the spring and summer of 2007 were ideal: warm but not too hot, producing exceptional fruit. Closer to the harvest season, there was some rain, but this did not pose a threat to the grapes, which were still very healthy. The vineyards were well prepared, with the removal of excess shoots, green harvests and careful irrigation. The harvests were From the last week of March until the third week of April. Fermentation took place in stainless steel vats with selected yeasts, using traditional techniques such as pumping over. Maceration lasted for 20-25 days. Malo-lactic Fermentation is in 100% stainless steel. The ageing is carried out in oak barrels for 18 months in French oak-80% new and 20% second use. Blending is performed at the moment of the first racking. The barrels are all made at DBR's cooperage.

WINEMAKER'S NOTES- Estela Perinetti

Reddish purple color. Intense nose of red and black ripe fruit, with notes of spice bread, liquorice and vanilla. Fleshy and complex on the palate; rounded and well-structured with nice, elegant tannins. Good length; a pleasant and, enjoyable wine. Drink now or keep for a few years.

Grape Varieties: 40% Cabernet Sauvignon, 60% Malbec

Annual Production: 6,500 cases

Yield: 5.0 to 7.5 tons

Finished Alcohol: 14.5%

Residual Sugar: <2.0g/L

Total Acidity: 5.92 g/l

pH: 3.8

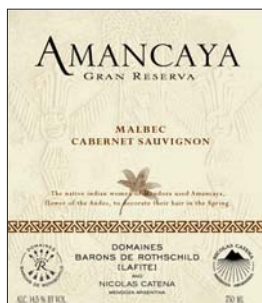


Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

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 cooperage.

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, mellow 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

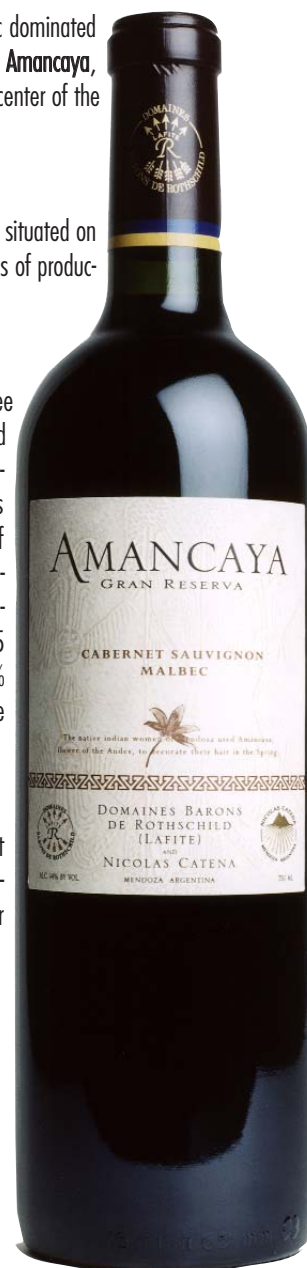
Annual Production: 18,000 cases

Finished Alcohol: 14.5%

Residual Sugar: 1.89g/L

Acidity: 5.25g/L

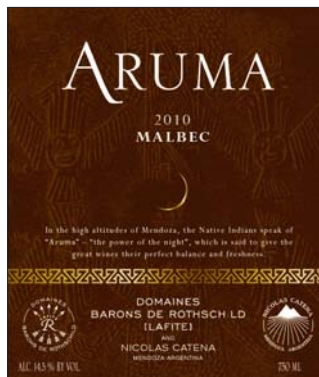
pH: 3.73



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





CARO

**DOMAINES BARONS DE ROTHSCHILD (LAFITE)/NICOLAS CATENA
MENDOZA, ARGENTINA
CABERNET SAUVIGNON/MALBEC 2007**



As seen in...



i-winereview.com

92pts

The 2007 CARO is the more profound wine of the two proprietary blends. Composed of Malbec (60%) and Cabernet Sauvignon (40%), it exhibits an opaque ruby robe and aromas of plum and sweet oak. It is a rich and elegant wine with lush dark fruit flavors, lovely oak spice, and a velvet smooth mouth feel. The wine is beautifully balanced with polished tannins and a finish that goes on and on. Superb!

Report #26 - 2011



CARO

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/NICOLAS CATENA
MENDOZA, ARGENTINA
CABERNET SAUVIGNON/MALBEC 2007



As seen in...

Stephen Tanzer's
INTERNATIONAL WINE CELLAR

91 pts

Full, saturated medium ruby. Sexy nose combines plum, currant, graphite, coconut, tobacco leaf, chocolate and nutty oak, lifted by mint and flowers. Suave on entry, then lush and fine-grained, with the plum and currant flavors complicated by tobacco leaf, pepper and herbs. Dense but light on its feet and sharply delineated. This really saturates the mouth on the very long, classy aftertaste.

Tannins are serious but suave.

Issue 154: January/February 2011

BODEGAS CARO

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)/NICOLAS CATENA

CARO 2007

MENDOZA, ARGENTINA



As seen in...

Wine & Spirits

90_{pts.}

From the joint venture between Catena and Domaines Barons de Rothschild (Lafite), this has a captivating warmth in its sweet spice and blackberry aromas. As it opens, the wine gradually gains in complexity with scents of roasting meat and fresh notes of herbs - suggesting the foods it will match with time in a decanter.

June 2011