

BODEGAS CARO

ARUMA 2023

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 1500m above sea level, Mendoza's vineyards are known as the highest in the world.

Terroir : 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.

Aruma means the night in the language of the Quechua. This name expresses the intense darkness of the Andean nights and the depth of colour that characterises the robe of the Malbec.

■ VINTAGE SUMMARY

The season started with a cold spring. In our Uco Valley vineyards, the Malbec sprouted on October 13th and the Cabernet Sauvignon on October 18th. The conditions soon heated up, with 39 days with temperatures above 35°C recorded in our vineyards between the end of December and the end of March. Veraison occurred on January 25th for the Malbec and January 30th for the Cabernet sauvignon.

On February 18th, an unexpected burst of frost occurred in different areas of the Uco Valley. Thankfully, our vines were spared with temperatures remaining just above zero.

October, November and March were the months with the most accumulation of rainwater, enabling the production of grapes of excellent quality and oenological potential.

We began the harvest on March 5th with the Malbec from Luján de Cuyo in the towns of Las Compuertas and Agrelo. Then we continued in areas of Altamira and Gualtallary from March 8th. The harvest of the Cabernet Sauvignon in Altamira started on March 17th. The 2023 harvest ended on April 4th for the Malbec and April 10th for the Cabernet Sauvignon.

■ WINE MAKING SCHEME

Grapes are harvested by hand, carefully selected, destemmed and crushed before being placed in stainless steel tanks for fermentation. A traditional winemaking process ensues with pump-over and delestage. Total maceration time lasts from 12 to 15 days.

Aruma is aged in tanks in order to preserve its fruit-driven style and allow the varietal characteristic of the Malbec to come through.

■ TASTING NOTES

Deep red color with black hues.

The nose is expressive with aromas of berries, plum and blackcurrant.

On the palate, the wine feels round and velvety, with aromas of blueberry, blackberry and cassia, leading to a smooth and balanced finish.

TECHNICAL INFORMATION

Varietals : Malbec 100%

Alcohol content : 14 % vol.

pH : 3.73

Total acidity : 5.65 g/l

