



DOMUS AUREA

2010 CABERNET SAUVIGNON

Maipo Terroir at Its Finest

Located in the foothills of the Andes Mountain Range, Clos Quebrada de Macul is recognized as one of Maipo Valley's finest vineyards. It is here on the gravelly slopes of a 45-acre single vineyard that winemaker Jean-Pascal Lacaze produces his award winning Cabernet Sauvignon, Domus Aurea.

Owners Ricardo and Isabel Peña have divided the family's vineyards into five plots that follow the depth and stoniness of the soil and are further divided into upper, middle and lower rows. The harvest is not determined by plot or row, but by vine. The winery utilizes open-top fermentation and personalized French oak aging cycles, selecting plots with the most character to be first wines into the barrels.

Harvest 2010:

This year's climate was slightly cooler than the previous year. A colder spring followed by a cool summer promoted a longer ripening period. Vinification was traditional, as usual for Domus vintages with a long and slow extraction. Wines were then racked to barrels after 32 days of maceration, with a careful separation of wine according to plot origin from the vineyard. The 2010 vintage was aged in 80% new oak (from Tronçais and Nevers) with varying degrees of medium toast. Soft fining and clarification with egg whites finished the process.

Tasting Notes:

The wine is deep intense garnet in the glass with a harmonious nose of blackcurrants and blackberries. A swirl will reveal a slight eucalyptus note mixed with fresh cigar, cedar and spicy vanilla followed by a layer of blueberries, graphite and stony notes, dried thyme and just a touch of smoke.

The mouth displays vibrant but soft tannins, a smooth texture, and a long, elegant finish. Another sip reveals hints of berry, balsamic and tobacco. This wine will continue to age well over the next 15-20 years, but drinks beautifully today.

Domus Aurea 2010 Cabernet Sauvignon:

85% Cabernet Sauvignon, 9% Cabernet Franc, 4% Petit Verdot, 2% Merlot

Total Production:	3,700 six pack cases
Alcohol:	14.0%
pH:	3.62
TA:	4.76 g/l
Residual Sugar:	2.6 g/l



Notable Press—

Domus Aurea has lineage of critical acclaim since its initial release in 1996, with subsequent vintages receiving ratings at 90 points or higher from major publications.

2010- James Suckling 92 pts, Aug. 2014

2009- Wine & Spirits 91 pts, June 2013
2008- Wine Advocate 94 pts, June 2014
2007- Wine Enthusiast 93 pts, Dec. 2010
2006- Wine Spectator 92 pts, Dec. 2009
2005- Wine Spectator 94 pts, Jan. 2009

"Bright ruby color and a showy nose with abundant notes of wild flowers and herbs, thyme and rosemary; complex aromas of cured meats. Oak is perfectly integrated; notes of leather, ash, balsam and Cuban cigar. The palate is polished, with fine-grained, elastic tannins... very good freshness and even better length."

—Wine Advocate, June 2014



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