

DOMUS AUREA 2011 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 are 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 2011:

This year's climate was dry with an especially cold winter and spring. A lower production yielded good quality fruit, elegant tannins, aromatic and fresh wine with good acidity. Vinification was traditional, as usual for Domus vintages with a long and slow extraction. The 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 2011 vintage was aged for 20 months in 80% new oak (from Troncais and Nevers) with varying degrees of medium toast. Soft fining and clarification with egg whites finished the process.

Tasting Notes:

The wine is deep ruby and purple in the glass with vibrant balsamic and mineral characteristics. Fresh black currants, plums and blackberry flavors are enhanced by subtle notes mint and herb. Barrel aging lends another layer of complexity with harmonious tones of cigar box, precious wood and spicy vanilla.

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 2011 Cabernet Sauvignon: 85% Cabernet Sauvignon, 7% Merlot, 4% Cabernet Franc, 4% Petit Verdot

Total Production: 3,800 six-pack cases

Alcohol: 14.8% pH: 3.46 TA: 5.57 g/l Residual Sugar: 4.10 g/l



Notable Press—

Domus Aurea has lineage of critical accliam since it's intital release in 1996, with subsequent vintages receiving ratings at 90 points or higher from major publications.

2011- Wine & Spirits <u>96 pts</u>, Jun. 2015 2011- Wine Advocate <u>94 pts</u>, Dec. 2015 2010- Wine Spectator <u>91 pts</u>, Mar. 2015 2010- James Suckling <u>92 pts</u>, Aug. 2014 2009- Wine & Spirits <u>91 pts</u>, June 2013 2008- Wine Advocate <u>94 pts</u>, June 2014

"The Peña family planted the vines in 1970: the herbal, minty notes and red-fruit character of the site are accentuated, the wine filled with vivid aromas that blend with earthy notes. This Cabernet imposes its finesse with the fine point of delicate tannins. A classic Chilean Cabernet, this captures and preserves the best aspects of Andean reds."

-Wine Advocate, June 2015

