

ALBA DE DOMUS 2013

VARIETALS

75% Cabernet Sauvignon

12% Petit Verdot

11% Merlot

2% Cabernet Franc

HARVEST

Following the Maipo Valley's trend, a cold spring and low temperatures during the harvest period led to harvesting 10 to 15 days later than normal. However, the year's conditions allowed us to better maintain the fruits' vivacity and expressiveness.

Above all varieties, our Cabernet Sauvignon excelled, ensuring balanced, intensely fruity and mature wines.

Vinification was traditional, as with all the Alba de Domus vintages, with a slow and long extraction. After 32 days macerating, wines were racked to their own barrels, according to each lot personality in order to keep the typicality and sense of place of the Maipo Valley. For the 2013 vintage, Alba de Domus aged 12 months in barrels, 20% in new, with varying degrees of medium toast. Wood mainly comes from centre, Tronçais and Nievre.

ANALYSIS

Alcohol: 14.9% vol.

pH: 3.72

Total Acidity: 4.88 g/l

Residual Sugar: 3.31 g/l

TASTING NOTES

« The 2013 is dressed in a bright and deep ruby purple, and seems to choose elegance above power. Candied cherries and raspberries are first melted with organic and herbal tones. After some minutes, some air helps to bring even more precision and make wild berries and minty hints appear. All about balance, this vintage weds an integrated structure of fine tannins with a ripe juicy texture. Lively and smooth in the same time, the elegant body evolves in a bright finish of slightly jammy red fruits, wet underbrush and discrete mineral tones. »

AGING POTENTIAL

Drink 2017 - 2025