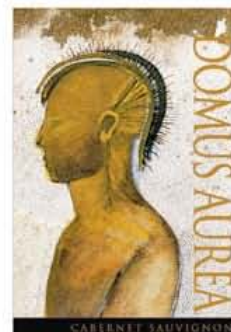


DOMUS AUREA 2006



1. PRODUCT

Producer	Viña Clos Quebrada de Macul
Name, Vintage	Domus Aurea 2006
Variety	86% Cabernet Sauvignon, 7% Merlot, 7% Cabernet Franc
Origin	Maipo Valley, Alto Macúl (higher slopes of the Maipo Valley)
Aging process	French oak 18 months, new and 2 nd use barrels, 18 months in bottle
Production	33.113 bottles, 550 Magnum, 198 Doble Magnum, y 66 Imperial
Packaging	6 bottles in card box cases
Winemaker	Jean Pascal Lacaze

2. VINEYARD

Age of vine	38 years (16 ha), 21 years (11ha)
Size	27,4ha (Domus Aurea, Stella Aurea, Alba de Domus come from the same vineyards)
Soil type	gravely, sandy slopes
Climate	Mediterranean, micro-climate with direct influence of the Cordillera
Harvest	April 2006
Yield	3.000-4.000kg/hectar

3. ANALYSIS

Alcohol	14.8% vol.
pH	3.53
Total acidity	3.85 gr./l (expressed in sulphuric acid)
Residual sugar	4.0 g/L (expressed in dextrosa)

4. TASTING NOTES

Colour	Bright, deep, ruby garnet.
Aroma	The nose presents a balsamic identity made of roasted herbs above a background of warm stones and dry earth, with a melting of oranges zests and bitter chocolate. The mint notes support the slightly syrupy fruit of cherries, wild berries, blueberries and candied figs. Spicy tobacco and licorice add to the complexity.
Palate	The mouth offers immediately its volume, through a juicy, concentrated but balanced substance. The numerous tannins are fines and integrated to the flesh, also backed up by an elegant oak, surprisingly tactful in the case of such a young age. It appears more as a support to the powerful balsamic entity. The finish demonstrates all the potential for the future and asks yet for patience to discover all this unique terroir character.

5. AGING POTENTIAL Drink after decanting 2 hours, at its best in 2010 until 2016.

6. THE LABEL

We are very proud that Benjamin Lira, a renowned Chilean artist, created all our labels. His work includes paintings and sculptures shown in several individual exhibitions in Chile, Peru and the USA.