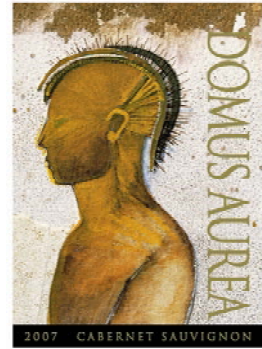


# Technical Sheet

## Domus Aurea 2007



<b>Producer</b>	Viña Quebrada de Macul
<b>Name, Vintage</b>	Domus Aurea 2007
<b>Variety</b>	86% Cabernet Sauvignon, 10% Merlot, 4% Cabernet Franc
<b>Origin</b>	Maipo Valley, Alto Macúl (higher slopes of the Maipo Valley)
<b>Aging process</b>	French oak 18 months, new and 2 <sup>nd</sup> use barrels, 18 months in bottle
<b>Production</b>	2.800 cases
<b>Packaging</b>	6 bottles in a wooden case
<b>Winemaker</b>	Jean Pascal Lacaze

### VINEYARD:

<b>Age of vines</b>	38 years (16ha), 21 years (11ha)
<b>Size</b>	27,4ha
<b>Soil type</b>	gravely, sandy slopes
<b>Climate</b>	Mediterranean, micro-climate with direct influence of the Andes Mountains
<b>Harvest</b>	April 2007
<b>Yield</b>	3.000-4.000kg/hectar

### ANALYSIS:

<b>Alcohol</b>	13.9 % vol.
<b>pH</b>	3,56
<b>Total acidity</b>	3.09 gr. /l (expressed in sulphuric acid)
<b>Residual sugar</b>	3.3 g/l (expressed in dextrose)

### TASTING NOTES:

**COLOR:** Dense and Intense Ruby Purple

**NOSE:** Deep, dominated by an elegant and spicy barrel aging. A background of fresh leather, truffles and meaty notes rises powerfully, blending with graphite and wet stones hints. Then comes the fruit made of black cherries, bright blackcurrant. Slight tones of black pepper, dried herbs and balsamic notes are above a menthol accent. Bread crust, aromatized tobacco and subtle sweet chocolate add to the complexity.

**PALATE:** Shows a still evolving, fine and impressive structure. A noble presence of oak joins the general balsamic entity. Fresh and fine tight tannins create a true armor, yet integrated to the substance, that will surely be polished by time. The very tactile texture never prevails over the wine balance. Long and vibrant, the finish underlines the herbal and balsamic notes as well as the brightness of the unctuous dazzling fruit.

**AGING POTENTIAL** 8 years

Enjoy discovering our wines