



Domus Aurea 2008

Producer	Viña Quebrada de Macul
Name, Vintage	Domus Aurea 2008
Variety	86% Cabernet Sauvignon, 7% Merlot, 5% Cabernet Franc, 2% Petit Verdot.
Origin	Maipo Valley, Alto Macul
Aging process	French oak 18 months, new and 2 nd use barrels, 18 months in bottle
Production	2.530 cases
Winemaker	Jean Pascal Lacaze

VINEYARD:

Age of vines	39 years (16ha), 21 years (11ha)
Size	27,4ha
Soil type	gravely, sandy slopes
Climate	Mediterranean, micro-climate with direct influence of the Andes Mountains
Harvest	April 2008
Yield	3.000-4.000kg/hectar

ANALYSIS:

Alcohol	14 % vol.
pH	3,5
Total acidity	2.99 gr. /l (expressed in sulphuric acid)
Residual sugar	3.4 g/l (expressed in dextrose)

TASTING NOTES:

COLOR: Dense and intense ruby purple

NOSE: Announces an impressive nose nowadays ruled by pure balsamic menthol, soft classy spices and gingerbread hints. Slowly raise an elegant fruit of blackcurrants, huckleberries, cherries and fig touches. Roasted herbs, dry hearth and stones make the authentic background when, in the meantime, notes of aromatized tobacco, bitter chocolate and licorice give a bit of sweetness and complexity.

PALATE: The palate begins with a solid and aromatic attack, releasing a dense and spherical profile that slowly evolves to a more stretched design, thanks to a serious tannic frame made of fin and tight tannins. Still working in the bottle, the wine is impressive of structure and shows a firm but promising finish where smooth spices, cedar and bitter chocolate are just the beginning of a long story.

AGING POTENTIAL 12 years

Enjoy discovering our wines