

DOMUS AUREA 2011

Chile's Legendary Cabernet Sauvignon

VARIETALS

Cabernet Sauvignon: 85%

Merlot: 7%

Cabernet Franc: 4%

Petit Verdot: 4%

HARVEST

Dry season, with an especially cold winter and spring, which delays the phenological cycle by approximately 15 days and slows the ripening. In general terms there is lower production but good quality, elegant tannins, aromatic and fresh wines with a good acidity.

Vinification was traditional, as with all Domus vintages, with a slow and long extraction. After 32 days macerating, wines were racked to their own barrels, according to each lot's personality in order to keep the typicity of the Domus sense of place.

For the 2011 vintage Domus aged 20 months in barrels, 80% in new, with varying degrees of medium toast. Wood mainly comes from center, Tronçais and Nievre.

Soft fining with egg whites and very light filtration finish the process.

TOTAL PRODUCTION

22.813 750ml bottles

261 1.5 liter bottles

40 3.0 liter bottles

12 6.0 liter bottles

ANALYSIS

Alcohol : 14.8%

pH: 3.46

Total acidity: 5.57 g/l

Residual sugar: 4.10 g/l

TASTING NOTES

Very dense and deep dark ruby purple

The nose shows a lot of deepness and personality with vibrant balsamic and mineral characteristics.

Fresh blackcurrants, plums and blackberries are enhanced by dried herbs. The noble barrel aging gives harmonious tones of precious woods, cigar box and soft spices. A subtle minty note with liquorish cherries rises in the background and promises nice times to come.

The mouth offers impressive texture and structure. The frame of fine and tight tannins gives even more density to the yet natural richness of the flesh. It also adds a lot of depth, making of this 2011 edition a quite vertical wine with a great aromatic brightness.

The still tannic finish already shows the entity to come though: even if patience will be necessary, sweet and spicy wild berries are here and of course, the typical Macul identity.

AGING POTENTIAL

Drink 2015-2028