

# DOMUS AUREA 2012

## *Chile's Legendary Cabernet Sauvignon*

### VARIETALS

85% Cabernet Sauvignon  
6% Cabernet Franc  
4% Petit Verdot  
5% Merlot

### HARVEST

Season characterized by a hot and dry summer, registering high temperatures especially in the month of march, which bumps up the harvest to maintain good acidity and freshness into the wines; wines especially apt for storage. Harvest started quite late to compare with other vintages; on early April with the merlot, end of April with Cabernet Sauvignon and Cabernet Franc, to finish on the 10th May with Petit Verdot.

Vinification was traditional, as with all Domus Aurea 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 the sense of place of the Maipo Valley. For the 2012 vintage Domus Aurea aged 12 months in barrels, 20% in new, with varying degrees of medium toast. Wood mainly comes from center, Troncais and Nievre.

### ANALYSIS

Alcohol: 14.9% vol.  
pH: 3.63  
Total Acidity: 5.20 g/l  
Residual Sugar: 4.18 g/l

### TASTING NOTES

The 2012 is introduced by a very dense and deep dark purple and offers an impressive nose, compact and powerful at the same time. The barrel aging is still a bit here, with massive loads of creamy cherries and blackcurrant. A lot of oriental spices, cigar box, dried fruits and stony notes. Also and of course, the classical notes of menthol and balsamic tones along with leather hints. A very powerful vintage.

The mouth is as huge as it could be. Flesh and concentration are the main actors, all supported by a great tannic structure. However, balance is absolutely preserved and will be fully expressed in time.

The density of the texture is amazing nowadays, from the beginning until the tannic and still not open finish where jammy fruits, spicy oak and minty tones are building the future of a great true pleasure wine.

### AGING POTENTIAL

**Drink 2016-2029**