

DOMUS AUREA 2013

VARIETALS

Cabernet Sauvignon: 85%
Petit Verdot: 6%
Merlot: 6%
Cabernet Franc: 3%

ANALYSIS

Alcohol : 14.9%
pH: 3.68
Total acidity: 5.24 g/l
Residual sugar: 3.55 g/l

HARVEST

Following the Maipo Valley's trend, a cold spring and low temperatures during the harvest period led to harvesting 10 to 15 days later than normal. However, the year's conditions allowed us to better maintain the fruits' vivacity and expressiveness. Above all varieties, our Cabernet Sauvignon excelled, ensuring balanced, intensely fruity and mature wines.

Vinification was traditional, as with all the Alba de Domus 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 sense of place of the Maipo Valley.

For the 2013 vintage, Alba de Domus aged 12 months in barrels, 20% in new, with varying degrees of medium toast. Wood mainly comes from centre, Tronçais and Nievre.

TOTAL PRODUCTION

31.900 750ml bottles

TASTING NOTES

"The 2013 shows a deep and dark garnet with purple shades before offering a bright nose of balsamic menthol, candied strawberries, raspberries and black currants. Still young with also notes of herbs and red berries, soft spices are just rising beside subtle floral notes. The mouth is based on a juicy texture that moves around a deep and firm tannic column. Elegance is the key word about this vintage. Tannins still need more integration, but nowadays give a lot of relief to the bright body. The long finish is already expressive but will of course release more complexity and its full personality along the ten years to come".

AGING POTENTIAL

Drink 2017-2030