

DOMUS AUREA 2015

VARIETALS

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

ANALYSIS

Alcohol : 14.5%
pH: 3.71
Total acidity: 5.10 g/l
Residual sugar: 3.17 g/l

HARVEST

Maipo presented high temperatures during the season, which made the record of the highest thermal sum of the last three seasons, winning March 20 being the hottest day since 2012 with 36.2 °C. In turn he recorded the lowest number of frosty days.

The total rainfalls exceeded the records of previous season, but were below to those experienced in the 2012-2013 seasons. However, no precipitation occurred during flowering or harvest, favoring the health of the grapes.

As for the quality of wines, this year presented very good aromatic expression, juicy and well-structured tannins intensity.

TASTING NOTES

“Domus 2015 dresses a deep ruby garnet with intense purple shades. The nose is quite expressive according to the fact that this wine is of course very young: raspberries, cassis, fig touches give an attractive first shade. Then, tobacco, spicy fine oak appear among dried herbs, minty tones and balsamic notes. As expected, the mouth is also very expressive and gives an chewy texture backed up by powerful but round and fine tannins. Balance is still present, but heading to a quite luxuriant side. Time will offer the classic complexity but nowadays we already can enjoy a rich finish of ripe red berries, soft spices, dried fruits and herbs with menthol and cigar box touches”.

AGING POTENTIAL

Drink 2019-2032