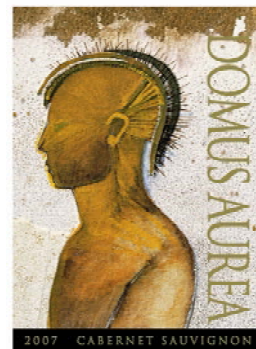


Technical Sheet

Domus Aurea 2007



Producer	Viña Quebrada de Macul
Name, Vintage	Domus Aurea 2007
Variety	86% Cabernet Sauvignon, 10% Merlot, 4% Cabernet Franc
Origin	Maipo Valley, Alto Macúl (higher slopes of the Maipo Valley)
Aging process	French oak 18 months, new and 2 nd use barrels, 18 months in bottle
Production	2.800 cases
Packaging	6 bottles in a wooden case
Winemaker	Jean Pascal Lacaze

VINEYARD:

Age of vines	38 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 2007
Yield	3.000-4.000kg/hectar

ANALYSIS:

Alcohol	13.9 % vol.
pH	3,56
Total acidity	3.09 gr. /l (expressed in sulphuric acid)
Residual sugar	3.3 g/l (expressed in dextrose)

TASTING NOTES:

COLOR: Dense and Intense Ruby Purple

NOSE: Deep, dominated by an elegant and spicy barrel aging. A background of fresh leather, truffles and meaty notes rises powerfully, blending with graphite and wet stones hints. Then comes the fruit made of black cherries, bright blackcurrant. Slight tones of black pepper, dried herbs and balsamic notes are above a menthol accent. Bread crust, aromatized tobacco and subtle sweet chocolate add to the complexity.

PALATE: Shows a still evolving, fine and impressive structure. A noble presence of oak joins the general balsamic entity. Fresh and fine tight tannins create a true armor, yet integrated to the substance, that will surely be polished by time. The very tactile texture never prevails over the wine balance. Long and vibrant, the finish underlines the herbal and balsamic notes as well has the brightness of the unctuous dazzling fruit.

AGING POTENTIAL 8 years

Enjoy discovering our wines