

ALBA DE DOMUS 2015

HARVEST

Maipo presented high temperatures during the season, which made the record of the highest thermal summer 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 were higher than the 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. Barrels mainly come from center France, Tronçais and Nièvre forest. Soft fining with egg whites and a light filtration to finish the process.

TASTING NOTES

Deep and dense ruby garnet, Alba 2015 is already very expressive:

The typical eucalyptus notes come first with spicy and fresh berries such as blackcurrants and blueberries, wrapped in a slightly sweet sensation. Notes of black pepper and roasted red peppers are also part of the whole complexity, with some ambar notes in the background.

The mouth offers a nice and juicy texture, full of silky polished tannins, ensuring balance and elegance until an eloquent finish of sour spicy berries and balsamic minty accents.

AGING POTENTIAL: Drink 2019 - 2027



VARIETALS	ANALYSIS
Cabernet Sauvignon: 85% Cabernet Franc: 10% Petit Verdot: 3% Merlot: 2%	Alcohol: 14,9% vol. pH: 3,81 Total acidity: 4.9 g/l Residual sugar: 2.5 g/l