

DOMUS AUREA 2018

HARVEST

The weather conditions in the Maipo Valley gave us a good vintage. Ideal temperatures and unlightenment during Spring, no frost or big rains until harvest allowed great balance and ripeness in the grapes, without any sanitary problem.

Vinification was traditional, as all 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 all the identity of the Alto Macul terroir.

Domus has been aged 18 months in barrels, 80% in new, with various degrees of medium and light toast. 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

Intense ruby with slight purple shade.

The nose gives a ripe, almost coulis style, tones of raspberries, figs and blackcurrants. Grilled herbs and minty notes join very soft and integrated toasted wood hints, along with spicy tobacco.

The 2018 shows a precocious elegance at the palate. Balance above power through a juicy texture, already integrated silky tannins creating a subtil structure leading to a generous finish made of liquor-like fruits and balsamic tones.

AGING POTENTIAL

Drink from 2022 to 2032



VARIETALS	ANALYSIS
Cabernet Sauvignon: 85% Cabernet Franc: 5% Petit Verdot: 5% Merlot: 5%	Alcohol: 15,3% vol. pH: 3.72 Total acidity: 3,38 g/L (H2SO4) Residual sugar: 3,97 g/L (Dextrose)