

DOMUS AUREA 2019

HARVEST

This year we had early sprouting due to chilling unit accumulation, harvest started two weeks in advance. Yields were quite low but less than other valleys.

Great global quality on Cabernet Sauvignon; some lots showed some grape heterogeneity, but this vintage gave great results with this variety, even if quite warm.

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

Deep and intense ruby with purple shades

The nose is quite balsamic with black ink notes and roasted herbs. The fruit rises then with blackcurrants coulis, black cherries and spicy figs. Minty tones and noble roasted oak add complexity and back up.

The mouth gives a lovely density, still a bit compacted by fine and young tight tannins.

There is a lot of design and deepness in here, with a pure expression of power and structure.

The generous finish is still very tannic, but slightly shows spicy wild berries, stony hints and promises for a great future!

AGING POTENTIAL

From 2025 to 2035, make it breathe 2 hours if now

| VARIETALS | ANALYSIS |
|---|---|
| Cabernet Sauvignon: 85% Merlot: 6% Cabernet Franc: 5% Petit Verdot: 4% | Alcohol: 15,3% vol. pH: 3,59 Total acidity: 4,05 g/L (H2SO4) Residual sugar: 3,69 g/L (Dextrose) |

