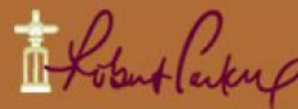




The Wine Advocate
Tasting History



2010 Vina Quebrada de Macul Cabernet Sauvignon Domus Aurea

A Cabernet Sauvignon Dry Red Table wine from Chile, Maipo, Chile

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #222 Dec 2015	Luis Gutierrez	96	Drink: 2016 - 2030	(60)
<p>Winemaker Jean-Pascal Lacaze went as far as telling me that 2010 could be a too perfect vintage for Domus Aurea, and the wine does not display the wild character usually identified with it. Let me tell you, for me the wine is simply fantastic. The 2010 Domus Aurea comes from an almost perfect vintage for Maipo that translated into wines with a long aging potential. The wine is always Cabernet-based but contains some 15% other Bordeaux grapes, Cabernet Franc, Petit Verdot and Merlot from their vineyards planted in the 1970s. The nose is subtle, still very young for a wine that has been in bottle for a while; it's not primary but it has not yet developed tertiary arms, there are just bare hints of complexity and development, all of it in a very subtle way, much more elegant and controlled than other vintages. But if the nose is elegant, it is in the palate where you perceive the class of this wine, where everything fits perfectly like in a Swiss watch -- precise, harmonious but at the same time vibrant and deep. It has great freshness. This has the components and the balance to have a long and positive evolution in bottle. I need to taste all of the vintages together (one day...), but so far, this is my favorite vintage ever. At this price level, it has to be one of the cheapest great wines in the world. Super! 25,605 bottles produced. It was bottled in January 2012.</p> <p>Domus Aurea is possibly the archetype of Cabernet-based wine from Maipo. It's sourced from two vineyards, one planted ungrafted in 1970 with Cabernet Sauvignon (16 hectares), and a second one (12 hectares) where the varietal mix is approximately 60% Cabernet Sauvignon, 20% Merlot, 15% Cabernet Franc and 5% Petit Verdot. Vinification is traditional, with minimal intervention: hand-harvesting, cold soak of the grapes for some ten to 15 days, and then the temperature is let to raise so the indigenous yeasts start fermenting the must at temperatures never surpassing 26 degrees Celsius. Fermentation usually lasts around eight days, after which there is post fermentative maceration of some ten days. Part of the wine is put through malolactic in barrique, and part in tank. Élevage is in French oak barrels with around 60% of them new and typically lasts something between 16 and 18 months depending on the character of the vintage. They produce between 25,000 and 30,000 bottles of Domus Aurea. This is among the top Cabernets from Chile, really superb in 2010 and 2011 -- two vintages that will be fascinating to follow and see which one is the winner in the long run.</p> <p>Importer(s):</p> <p>Global Vineyard Importers, 801 Camelia St, Suite A, Berkeley, CA 94710 , (510) 527-5877 , www.globalvineyard.com</p>				