



The Wine Advocate  
Tasting History



### 2009 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	93	Drink: 2015 - 2025	(60)
<p>I tasted three vintages of Domus Aurea, one of the iconic wines from Maipo, starting with the 2009 Domus Aurea. 2009 is a vintage that is very Maipo and very Domus -- with the telltale menthol aromas, plenty of balsamic herbs, a little earthy over a core of lush, ripe black fruit without excess. The palate is polished and very nicely integrated, perfect for current drinking, combining power, elegance and the very fine, polished tannins. Within the ripe vintage, this is still very precise and focused. If you want to understand the potential of Maipo, this is a great example. As a reference, I also tasted the 2002, which was a powerful vintage and it still feels quite young with the minty character quite amplified by the time in bottle. The 2009, which might have some similarities, will surely age nicely. 29,646 bottles were filled in January 2011.</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.</p> <p>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 , <a href="http://www.globalvineyard.com">www.globalvineyard.com</a></p>				