



The Wine Advocate
Tasting History



2011 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	94	Drink: 2016 - 2030	(60)
<p>Even the 2011 Domus Aurea had been in bottle for a while, as it was bottled in March 2013, a little later than previous vintages. The process was similar to previous years, with a little longer <i>élevage</i> in cask, up to 18 months. The wine is really young, and the menthol, which is a constant in Domus Aurea and a character that shows when young, shows here in quite a subtle way. The wines then close up and this menthol disappears and resurfaces with time in bottle. Right now the nose is beautiful, quite primary with meaty fruit, very good ripeness and balsamic aromas; it is showy, attractive and open. The palate shows great balance and harmony, with sophisticated tannins, good freshness and acidity. You might have difficulty deciding between this 2011 and the 2010, as both are great vintages, but today I give the edge to the 2010. It will be interesting to follow their evolution. 2011 was also a lower-yielding year, and it produced 22,813 bottles.</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. <i>Élevage</i> 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>				