

# DOMUS AUREA 2014

## VARIETALS

Cabernet Sauvignon: 88%  
Petit Verdot: 6%  
Merlot: 4%  
Cabernet Franc: 2%

## ANALYSIS

Alcohol : 14.9%  
pH: 3.68  
Total acidity: 5.06 g/l  
Residual sugar: 3.34 g/l

## HARVEST

The 2014 harvest conditions in Maipo Valley were marked by a drier than average winter, with a cumulative 230 mm of rainfall from May to September 2013. The severe frosts that touched the whole Central Valley of Chile during the second half of September did not affect our estate vines in Peñalolen, as bud break had not yet occurred. However, it did delay the budding of Cabernet Sauvignon and at the end of November; growth was still very limited.

Flowering was rather heterogeneous, ending in a significant level of coulure on the late varieties. The yields on Cabernet Sauvignon were naturally low, while cluster thinning was applied to the Cabernet Franc, Petit Verdot and Merlot varieties. Summer was warm and dry, with December and January experiencing higher temperatures and veraison occurring earlier than usual. Ultimately, harvest started earlier than average, yet under optimal conditions.

This exceptional vintage was truly balanced with expressive fruit, complexity, structure and concentration.

## TOTAL PRODUCTION

24.491 750ml bottles

## TASTING NOTES

“Showing a very deep and intense dark ruby purple, the 2014 already looks impressive. The nose is still young and not fully opened but gives a great deepness made of cassis, blackberries, mineral and balsamic notes, with hints of menthol, herbs and subtle tones of spicy noble oak. Just like the nose, the mouth is still compact with a lot of density. But, as ever, balance is here thanks to a great precision of fresh flavors and an very present structure of fine a tight tannins. The massive finish is also still quite tannic and ask for patience, but already offers loads of wild berries, spices, tobacco and the classic balsamic notes.”

## AGING POTENTIAL

Drink 2018-2033