

Stella Aurea Cabernet Sauvignon Maipo Valley

Domus Aurea

Chile - Central Valley Region - Maipo Valley

Expressive and complex, berries and minty, balsamic tones. Wide and palate with fine tannins and silky texture. Balance between power and elegance.

Specifications

Appellation	Maipo Valley
Wine Type	Red
Varietals	90% Cabernet Sauvignon, 7% Cabernet Franc and 3% Petit Verdot
Age of Vines	Average 50 years
Soil type	Angular rock soil on sandy-silt matrix
Vinification	Irrigation drop by drop. Hand harvested. Then sorting table, and full destemmed. First in Steel tanks, cold maceration during 5 days, Alcoholic fermentation around 28 degrees with pump over. Post macerations around 7 days. ML in french oak barrels. Aging process in the same barrels during 18 months. 225 lts, Light and medium toasts. Wine is racked 3 times. Very soft fining and filtering at the end. Wine is aged at least 6 months in bottle. Aging potential: 15 years.
Production	600 (9-liter cases)
Pairings	Red meats, game birds, pork and mature cheeses.



Codes, Weights and Measures

UPC	7 84585 03327 0
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03327 7
Case Weight	20
Cases/Pallet	119
Layers/Pallet	7
ABV	14.90%
SRP	\$ 85.99 USD 750mL Bottle