

# 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

<b>Appellation</b>	Maipo Valley
<b>Wine Type</b>	Red
<b>Varietals</b>	90% Cabernet Sauvignon, 7% Cabernet Franc and 3% Petit Verdot
<b>Age of Vines</b>	Average 50 years
<b>Soil type</b>	Angular rock soil on sandy-silt matrix
<b>Vinification</b>	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.
<b>Production</b>	600 (9-liter cases)



## Codes, Weights and Measures

<b>UPC</b>	7 84585 03327 0
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03327 7
<b>Case Weight</b>	20
<b>Cases/Pallet</b>	119
<b>Layers/Pallet</b>	7
<b>ABV</b>	14.90%
<b>SRP</b>	\$ 72.99 USD 750mL Bottle