

CASA REAL

SANTA RITA · SINCE 1880



2021 VINTAGE

WINEMAKER: Sebastián Labbé
VARIETY: 100% Cabernet Sauvignon
REGION: Carneros Viejo, Alto Jahuel, Maipo Alto.

WINEMAKER'S COMMENTS

This was a superb harvest for Alto Jahuel our Casa Real 2021 reflects the balance and great depth of this fantastic vintage. The wine has an intense and deep ruby red colour, showing pure aromas of ripe currants and cherries, graphite and soft spicy notes. The mouth is creamy and concentrated with polished tannins that add texture and length. The wine is long and complex with refined tannins with a persistent finish. Wine you could drink now or hold for at least 20 years.

HARVEST REPORT

The 2021 harvest in Alto Jahuel has been one of the greatest vintages of the last decades. A fantastic year that enable us to reflect the character of this region, wines with personality. A very precise vineyard management created elegant and pure wines, maintaining the vibrancy given by the Andes Mountains influence.

The season started with good soil moisture, during the rainy winter in Alto Jahuel receiving 231 mm of rain. The spring was initially cold and slow but within a few weeks it started heating up to even shoot growth. Bud burst started on September 20th and was very homogeneous and even, the vines canopy grew quick and by the beginning of flowering the vegetative growth was minimizing its growing rate. Veraison started during the second week of January and was completely finished by the end of the month. An unusual rain event of 51 mm during January played a great role in a fresher vintage, adding elegance and maintaining great acidity on the berries. The rest of the summer was cooler than our historic average. The grapes matured nicely and full of complex flavors and ripe tannins, we decided to start our harvest on March 15th until until the last batch picked on March 31st we felt very happy with the result of a great vintage.

CLIMATE AND SOIL

The climate is sub-humid Mediterranean. Rainfall is primarily concentrated in the winter, with an average annual historic precipitation updated of 225 mm. Spring is normally cool and dry, and summers are hot with temperatures that exceed 30°C. The influence of the Andes Mountains causes differences of more than 18°C between daytime and nighttime temperatures. Temperatures begin to drop in late summer, allowing the grapes to ripen gradually with good fruit concentration and proper tannin maturation.

The Santa Rita Alto Jahuel Estate is located at the foothills of the Andes Ranges. The vineyard soils are of alluvial origin with an 80-100 cm top layer of a loam. This old alluvial terraces provides a great drainage due to the high presence of rounded stones, gravels, and coarse sand. The presence of clay deep into the soil layers ensures ideal water retention and allows vine roots to stretch deep into the earth to survive.

VINIFICATION

The grapes were hand harvested in 15 kg picking tray and transported to the winery. The grapes were left to cool overnight for early processing during the next morning. The 2020 vintage was dry and hot although balanced providing ideal ripening. Resulting in concentrated and ripe tannins with very pure flavours. Alcoholic fermentation took place in small stainless steel and concrete tanks with temperatures ranging from 24-26° C. The extraction programme was done using pump overs and delestage, decided daily by tasting, being more intensive at the beginning of the fermentation and extremely delicate towards the end. Once dry, the tanks were sealed and kept macerated with its skins for an extra 4-6 days prior draining. The skins were pressed using a vertical basket press, the press wines were separated, matured and are a key component of the final blend. Our Casa Real 2021 was aged in barrels for 20 months using 85 % new and 15 % second year old French oak barrels gaining balance, complexity and elegance. The wine was bottled without any filtration or clarification.

TECHNICAL DETAILS:

pH: 3.60

Alcohol: 13.9 % v/v

Total Acidity: 5.82 g/L (expressed in Tartaric Acid)

Residual Sugar: 2.1 g/L

Cellaring Potential: More than 20 years.

Santa Rita