

# CASA REAL

SANTA RITA · SINCE 1880



## CASA REAL 2022

**ORIGIN:** Carneros Viejo and Población, Alto Jahuel, Maipo Alto Valley.

**VARIETY:** 100% Cabernet Sauvignon  
(massal selection and ungrafted vine)

**WINEMAKER:** Sebastián Labbé

### ANALYSIS

ALCOHOL	13.9% VOL.
PH	3.55
TOTAL ACIDITY	5.65 G/L (TARTARIC ACID)
RESIDUAL SUGAR	2.08 G/L

### VINEYARD

Casa Real comes from the Carneros Viejo and Población blocks, located in Alto Jahuel at 565 metres above sea level, just 30 km from Santiago at the foot of the Andes Mountains. With a Mediterranean climate—cool winters, hot summers, and a pronounced diurnal range due to the influence of the Andes—the area promotes slow, balanced ripening. Planted on the alluvial terraces of the Maipo River, the vineyard spans 20 hectares, located in a privileged site shaped like an amphitheater facing west. The soils feature deep, loamy, stony soils with excellent drainage. The vines, established in the 1970s from massal-selected Cabernet Sauvignon on their own roots, have been divided into small parcels to ensure low yields and a precise expression of the terroir.

### HARVEST

The 2022 season in Alto Jahuel was moderately cool, which encouraged slow, even ripening and resulted in wines of elegance, complexity and depth. Late winter rains and a cooler-than-usual summer led to lower yields, but with great concentration, ripe tannins, and vibrant acidity. Harvest took place between March 20 and 28, using a low-intervention approach guided by precise vineyard management, resulting in wines of purity that authentically express their terroir.

### VINIFICATION

The grapes were hand-harvested in the early morning. After manual and optical sorting, they were vinified in small lots. Pumpovers and délestages were applied, vigorous at first and then more gentle towards the end, to allow for precise extraction. The wine was basket-pressed and aged separately before being blended.

### AGEING

Casa Real 2022 was aged for 20 months in French oak barrels (80% new French oak barrels and 20% second use) and bottled without fining or filtration on December 18, 2023. It was then bottle-aged for a minimum of a year before being released.

### TASTING NOTES

Casa Real 2022 is an exceptional wine, offering remarkable concentration and elegance. This fresh and vibrant vintage displays a deep ruby hue and pure aromas of blackcurrants, ripe cherries, and tobacco, complemented by subtle spicy notes. On the palate, it is complex and structured, with broad, refined tannins that provide texture and impressive length. Multi-layered and silky, it finishes with great finesse, faithfully reflecting the Alto Jahuel terroir. Enjoy it now or cellar it for over 20 years.