

CASA REAL

SANTA RITA · SINCE 1880



CASA REAL 2023

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

VARIETY: 100% Cabernet Sauvignon

WINEMAKER: Sebastián Labbé

ANALYSIS

ALCOHOL	13.9% ABV
PH	3.53
TOTAL ACIDITY	5.37 G/L (TARTARIC)

VINEYARD & ORIGIN

Casa Real comes from the Carneros Viejo and Población blocks in Alto Jahuel, located on the southern bank of the Maipo River, at 565 metres above sea level and just 30 km from Santiago.

This historic 20-hectare vineyard, planted in the mid-1970s with un-grafted massal selections of Cabernet Sauvignon, lies in the foothills of the Andes—where slope, altitude and mountain air combine to create one of Chile's most distinctive terroirs.

The soils, shaped by ancient glacial and fluvial activity, are composed of gravel and rounded stones, with low organic matter. These conditions naturally restrict vine vigour, allowing the vines to develop deep root systems and yield concentrated, expressive fruit.

Alto Jahuel is celebrated for producing age-worthy Cabernet Sauvignon with structure, vibrancy and mineral clarity—wines marked by fine tannins, persistent acidity and depth of fruit. The Mediterranean climate, with its dry summers and cool nights, ensures slow, even ripening while preserving balance and aromatic definition.

VINTAGE REPORT – 2023

The 2022–2023 season recorded a thermal accumulation of 1703 GD, higher than the historical average of 1673 GD, resulting in a warm vintage with excellent concentration.

Spring temperature accumulation was in line with the historical average, with 28 mm of rainfall in September. January was slightly cooler, ensuring good and relatively fast veraison.

During February and March, maximum temperatures and heat summation were above the historical average, reaching 32°C and 30°C respectively. Minimum relative humidity levels were extremely low.

In February, there were 24 days above 30°C and 17 above 32°C, with a peak of 36°C. These conditions led to accelerated ripening and earlier harvesting. Total rainfall during the season was 250 mm, concentrated in August.

Harvest: 28 February – 8 March

VINIFICATION

The grapes were hand-harvested at dawn and sorted twice—first by cluster, then berry by berry. Fermentation took place in small concrete and stainless-steel tanks, with a tailored regime of daily pump-overs to extract tannins. Extraction was more vigorous at the beginning and became progressively gentler to retain finesse and elegance.

After fermentation, the wine was drained and pressed in a vertical basket press to preserve structural purity and aromatic lift.

Matured for 18 months in French oak barrels:

- The wine was bottled in November 2025 and further aged in bottle for an additional 12 months prior to release, allowing for integration, depth and ageability.

Deep ruby red in colour.

The nose shows aromas of cassis, ripe cherries and hints of black fruit, complemented by notes of spice, graphite and subtle herbal tones that bring freshness.

On the palate, the wine is structured and balanced, with fine-grained tannins and persistent acidity. Long and precise, with a refined finish marked by freshness and mineral character.

A classical expression of Cabernet Sauvignon from Alto Jahuel, defined by balance, precision and ageing potential.

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