Casa Real

Santa Rita · Since 1880

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Casa Real history

In 1985, Ricardo Claro Valdés, Chairman of Viña Santa Rita, tasked a specialized winemaking team with producing the finest wine possible using grapes from our vineyards in Alto Jahuel, in Alto Maipo. It was to be a wine that could stand shoulder to shoulder with the world's greatest vintages. After four years of dedicated work and uncompromising search for the very best, Casa Real Reserva Especial was born.

The label of this icon wine shows the historical heritage of Santa Rita; an engraving of the original house of our winery's founder, Domingo Fernández Concha, and the current boutique Hotel Casa Real, which is surrounded by the centennial park and vineyards. After 140 years of history, this image is still intact.

Named Wine Legend in 2013 for its 1989 vintage by Decanter, it was the first South American wine to hold this title. Casa Real Reserva Especial remains one of the finest expressions of Cabernet Sauvignon.

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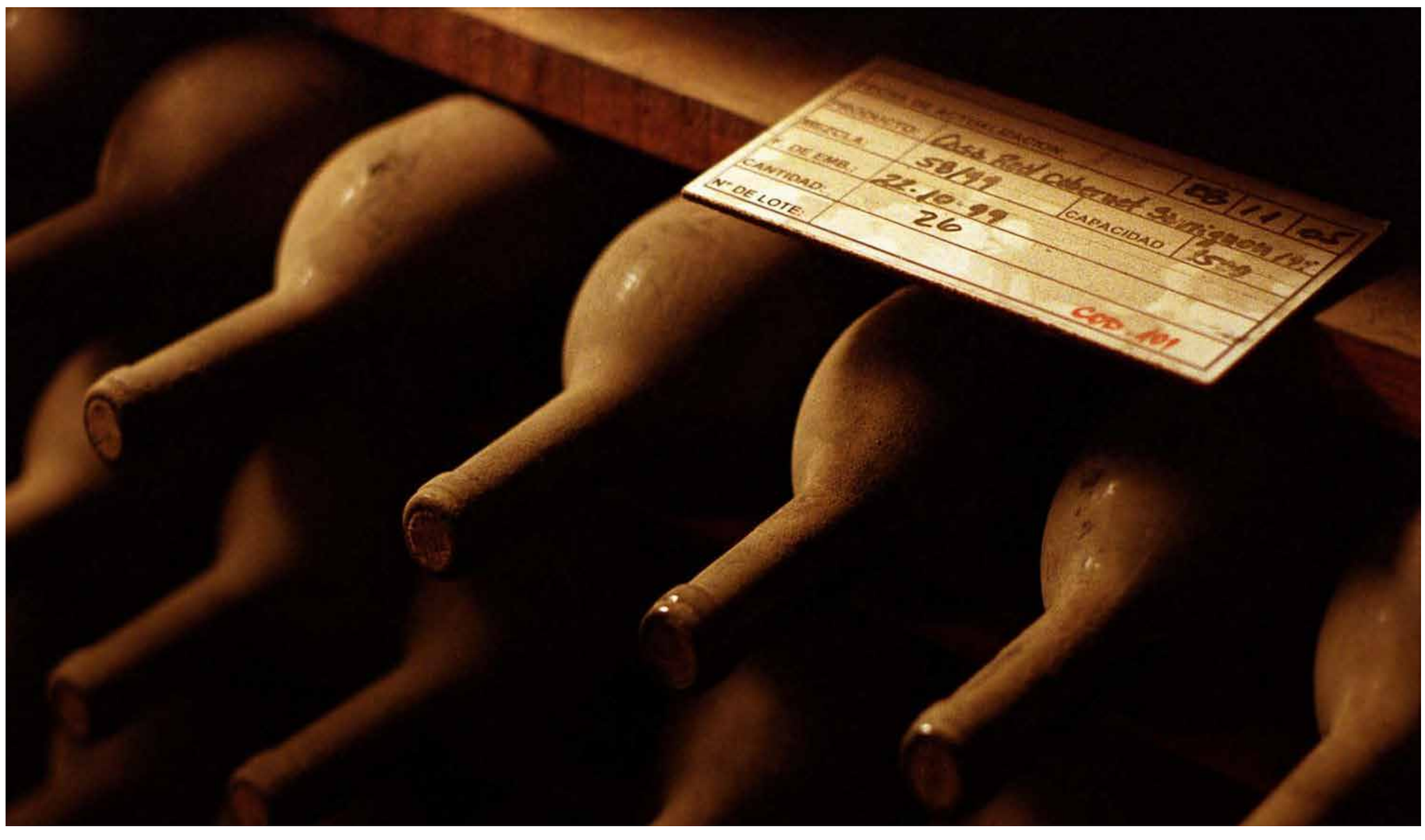
"From the beginning, the strategy for Casa Real has been to position it among the best wines in the world and reach the most sophisticated markets for fine wines. We want to continue strengthening Casa Real through a quest for greater precision and bolstering its quality. To do that, we select the best hectares with potential for Casa Real through a new innovative and sustainable planting system that we have been using in recent years.

Baltazar Sánchez

Chairman Viña Santa Rita



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Casa Real terroir: Alto Jahuel

The Alto Jahuel estate is located in the foothills of the Andes Mountains, 565 masl and 30 km south of Chile´s capital, Santiago. The vineyards are planted on quaternary alluvium deposits.

The first vines were planted in the mid-1600s, and by the mid-1800s, Cabernet Sauvignon was the primary variety. By the 20th century, winemakers were well aware that Santa Rita's Carneros Viejos block was capable of producing superb Cabernet Sauvignon.

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Casa Real terroir: Alto Jahuel

The vineyard

Casa Real has its origins in the old Carneros Viejos block, planted in the early 1970s with a massal selection of Cabernet Sauvignon. The best vines had been selected over decades of field analyses and wine results, always searching for balance and lower yields to showcase the essence of the Casa Real origin. The vineyard has been divided into several small parcels over time, each with its own unique characteristics that are essential to the final blend.

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Casa Real terroir: Alto Jahuel

Climate

The Mediterranean climate of the vineyard in Alto Jahuel is characterized by a long dry season. Rainfall is primarily concentrated in the winter months and the average annual precipitation is 350 mm. Spring is cold and dry, and summers are hot with temperatures that exceed 30°C. The influence of the Andes Mountains causes significant oscillation between daytime and nighttime temperatures. The overall temperatures begin to drop in late summer and early autumn, allowing the grapes to ripen gradually with good fruit concentration and proper tannin maturation.

Soil

The soils in the Carneros Viejos block are composed of old alluvial deposits from the Maipo River. These soils have fine-grained alluvium content in the top soil with weathered coarse-grained alluvium deposits in the subsoil, and rounded pebbles and gravel are mixed in a sandy matrix. This ensures excellent drainage, although the clay content in the subsoil plays an enormous role in water retention and ultimately in Casa Real's unique character.

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"Our Casa Real 2020 reflects the balance and great depth of this fantastic vintage which shows that this was a superb year for Alto Jahuel. The wine has an intense and deep ruby red colour, showing pure aromas of blackcurrants, strawberries, graphite and soft spicy notes. The mouth is concentrated and precise with polished tannins that add texture. The wine showing refined tannins with a long and persistent finish."

Sebastián Labbé

Casa Real Winemaker

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Harvest Report

The 2020 harvest for Casa Real was one of the hottest vintages of the decade. A challenging year that encourage very precise vineyard management to cope with the dry and hot growing conditions. The wines are concentrated and powerful, although maintaining the elegance and vibrancy given by the Andes Mountains influence.

The season started started with low soil moisture, due to the dry winter in 2019 with only 76 mm of rain. We decided to irrigate during winter to achieve good soil moisture for early spring. Bud burst started on September 15th and was very homogeneous due to the warm and frost free weather, the vines canopy grew quick and by the beginning of flowering the vegetative growth was very controlled. Veraison started during the first week of January and was completely finished by January 18th. The rest of the summer was again warm with temperatures higher than historic averages until the second week of March when we decided to start our harvest with good tannin ripening, balanced acidity and sugar content. The grapes were picked between March 10th and March 23rd being one of our earliest harvest in history reaching 1787 GDD in Alto Jahuel.

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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 2020 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.

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