

CASA REAL

SANTA RITA · SINCE 1880



VINTAGE 2019

WINEMAKER: Sebastián Labbé / Teresita Ovalle

VARIETY: 100% Cabernet Sauvignon

REGION: Carneros Viejo, Alto Jahuel, Maipo Alto.

WINEMAKER'S COMMENTS

The 2019 could be considered as a classic vintage in Alto Jahuel, our Casa Real 2019 reflects the elegance and great depth of this fantastic vintage which shows great concentration due to higher temperatures during the spring and summer months. This wine has an intense and deep ruby red colour, showing pure aromas of blackcurrants, ripe cherries, graphite and soft cedar notes. The mouth is gentle and precise with firm and rounded tannins that drive the backbone and length of this long and persistent wine.

HARVEST REPORT

The 2019 season started with lower soil humidity as winter rains were lower than historic average, we only received 154 mm from May until September. Spring started relatively warmer and temperatures rose above historic average ensuring a balanced and intense canopy growth that was slowly minimizing its growth rate until flowering. Veraison arrived a bit later than historic date just after the third week of January but it was very concentrated; this normally ensures great homogeneity within ripening and flavor development. Summer months were dry and hot although slightly cooler than historic average providing some great flavour development and concentration. The final weeks before harvest were fresh and dry reaching 1,532 GDD for Alto Jahuel. The grapes were picked between the 20th March and 22nd April.

CLIMATE AND SOIL

The climate is sub-humid Mediterranean. Rainfall is primarily concentrated in the winter, with an average annual historic precipitation of 350 mm. Spring is cold 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 provide 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 between 20th March until 22nd of April. The 2019 vintage was a classic year starting with lower winter rainfall. The spring was warmer than average ensuring good flowering and fruit set. The final ripening months March and April the temperature stayed fresh providing ideal ripening, resulting in fresh and healthy grapes, the tannins were very ripe tannins and some beautiful aromatics were evident since fermentation. 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 a key component of the final blend. Our Casa Real 2019 was aged in barrels for 20 months using 82 % new and 18 % second year French oak barrels adding balance, complexity and elegance. The wine was bottled without any filtration or clarification.

TECHNICAL DETAILS:

pH: 3.57

Alcohol: 14.5% v/v

Total Acidity: 5.04 g/L (expressed in Tartaric Acid)

Residual Sugar: 2.19 g/L

Cellaring Potential: More than 25 years.

Santa Rita