


# Santa Rita

From the historic Carneros Viejo block in Alto Jahuel, this single-estate Cabernet balances power and precision, its vibrant core and polished structure echoing the hallmark freshness of the Maipo foothills.

## Casa Real Cabernet Sauvignon 2021

Maipo, Chile




### Region and Vineyards

At the foothills of the Andes in **Maipo Alto (Alto Jahuel)**, Casa Real comes from Santa Rita's Alto Jahuel Estate, a cool, sub-humid Mediterranean enclave famed for Cabernet Sauvignon. The site benefits from pronounced diurnal swings—often **>18 °C**—that preserve acidity and fragrance while allowing slow, even ripening. Summer heat is tempered by night-time mountain air, sustaining vibrant aromatics and fine tannins.

The single source is **Carneros Viejo**, an old Cabernet block (≈20 ha) planted on **ancient alluvial terraces** of the Maipo River. Topsoils of 80-100 cm loam over rounded stones, gravel and coarse sand ensure excellent drainage, while deeper clay provides water retention, encouraging **deep-rooted, low-vigour** vines with naturally modest yields. This geology imprints a graphite-mineral line and classic cassis profile that has defined Casa Real since its inaugural 1989 vintage.

### Winemaking

The 2021 is **100% Cabernet Sauvignon**, hand-harvested (15-31 March) after a season marked by a rainy winter (231 mm), a cool, dry summer and an unusual **51 mm** January shower that refreshed canopies and enhanced natural acidity. Fruit was picked parcel-by-parcel to capture optimal phenolic maturity.

Fermentation occurred in small stainless-steel and concrete tanks at **24-26 °C**, with gentle pump-overs and délestage tailored by tasting. After dryness, maceration continued **4-6 days** before a vertical basket press; press fractions were matured separately and used judiciously in the final blend. Élevage lasted **20 months** in French oak (85% new, 15% second-use). The wine was bottled **unfined and unfiltered**. Technicals: **13.9% vol**, **pH 3.60**, **TA 5.82 g/L (as tartaric)**, **RS 2.1 g/L**.

Alcohol :13,90 %

Composition: 100% Cabernet Sauvignon

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## Tasting Notes

- **Color**: Deep ruby with vivid reflections; youthful density at the core.
- **Aroma**: **Blackcurrant**, ripe cherry and plum layered with graphite, cedar, tobacco leaf and cool baking spices; hints of bay, dried rose and cocoa powder.
- **Palate**: **Creamy yet focused**, with a concentrated cassis core, polished, chalk-fine tannins and vibrant acidity. Notes of graphite, dark chocolate and savory herbs taper to a **long, persistent** finish of great poise.

## Did you know?

First released in **1989**, Casa Real quickly became one of Chile's most lauded Cabernets and is produced **only in exceptional vintages**. The 2021 debuted on **La Place de Bordeaux**, earning major critical acclaim (including **97 Vinous** and **95 Wine Spectator/James Suckling**), reinforcing Alto Jahuel's stature for world-class Cabernet.

## Wine Pairing Ideas

- **Herb-crusted lamb rack** - rosemary and thyme echo the wine's herbal graphite notes; supple tannins embrace rich protein.
- **Dry-aged ribeye, peppercorn jus** - marbled beef matches concentration; pepper and jus harmonize with spice-cedar complexity.
- **Mushroom and truffle risotto** - umami depth and creaminess meet vibrant acidity and fine tannins.
- **Cocoa-rubbed venison loin** - dark fruit and subtle cacao nuances resonate with the rub's bittersweet lift.

**Robert Parker (RP) : 94 Points (2021)**

*The 2021 Casa Real Cabernet Sauvignon combines the lavish, polished decadence that defines many of Chile's "icon" wines with a fresh, contemporary energy. It opens with a classic bouquet of dark fruits, sweet tobacco, leather and toasty oak. The palate echoes this richness with a velvety, plush texture that retains a taut, structured core, finishing with focused tannins and fresh acidity. Between the effortless nature of the vintage and the recent stylistic refinements shown in this wine, this should develop beautifully past its 10th birthday.*