



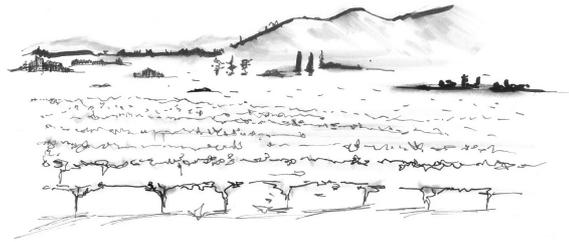
Santa Rita
COLECCIÓN DE ORIGEN

Desde 1880

Casa Real Reserva Especial

Cabernet Sauvignon

World renowned as a classic icon of the New World, it is the result of a unique combination of factors where experience, terroir and Cabernet Sauvignon come together in an extraordinary manner to create an exceptional wine. Thirty years of winemaking knowledge, combined with the right varietal and a vineyard dating back to the 1970s, make this wine and Alto Maipo a source of national pride.



HARVEST

- 2017
- 2015
- 2014
- 2013
- 2012
- 2011
- 2010
- 2009
- 2008
- 2007

Technical details

pH: 3.52
Total Acidity: 3.27 g/l
Alcohol Content: 14.7 %Vol
Residual Sugar: 2.5 g/l
Date of bottling: February 10, 2011

Winemaker's comment

The 2009 harvest was marked by great fruit expression, complexity and typicity. This is a wine with smooth, ripe, prolonged, and elegant tannins. Intense and lively, Casa Real 2009 has complex aromas of fresh red fruit such as plums and cherries, mingled with the blueberry notes that characterize this vintage. A wine loaded with smooth, elegant tannins, with a sweet backdrop from the fine oak in which it was aged. A refreshing wine that also offers complexity and concentrated fruit, which foretell a lengthy cellaring potential.



Cecilia Torres

Winemaker

[View winemaker's biography](#)

Philosophy

To recover the characteristics of the "Carneros viejo" terroir - its varietal typicity, quality, tannic quantity and elegance, and concentrated fruit - and showcase its excellent potential. "The utmost expression of fruit."

VISIT US

TOURS

- | | | |
|--------------------|--------------------------|-----------------------|
| Classic tour | Winemaker Experience | Cuisine |
| Selection Tour | Pedal Bar Tour | Wine Shop |
| Premium Tour | Pedal Bar Tour + Classic | Museo Andino |
| Carménère Tour | Bike and Wine | Celebrations & events |
| Ultra-Premium Tour | Picnic | |

- Views from Alto Jahuel
- Frequently Asked Questions

temperatures that in turn delayed the onset of autumn.

The Maipo Alto microclimate was mild in winter 2008, with average low temperatures that were somewhat higher than in the previous season. Frost was





harvest time, which allowed us to wait for the phenols to ripen before harvesting in the second week of April, 7 to 10 days earlier than in the previous season.

The season's 414 mm of precipitation fell mainly between May and August, partially making up for the previous year's deficit.

Climate and Soil

The vineyard has a Mediterranean sub-humid climate with annual average rainfall of 500 mm, concentrated in the winter months. Spring is cold and dry, while the summer is warm, with temperatures above 30oC (86oF). The influence of the Andes Mountains produces a daytime–nighttime temperature oscillation of more than 15oC (27oF). Temperatures begin to drop in late summer, which allows the grapes to ripen gradually, leading to good fruit concentration and well-ripened tannins. The alluvial soils have an 80–100 cm layer of loam overlaying a silty textured stratum that guarantees good drainage of rainwater and allows deep rooting.

Vinification

Harvesting of the "Carneros Viejo" terrior, located at the foot of the Andes, is always determined by tastings that favor well-ripened tannins. The grapes are hand picked into small, 15-kg boxes.

Meticulous selection in the vineyard is complemented by the selection of the best berries on the inspection belt inside the winery. Classic fermentation (27o–28oC/81o–82oF) with selected yeasts ensures a wine with a good finish that preserves the qualities of the terrior. After fermentation, the wine was macerated for two weeks and then racked to new French oak barrels for malolactic fermentation and then aging.

Cellaring Potential

More than 20 years.



TERROIR

VALLEY

Maipo

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and 450 mm/year.



Annual average temperature

13,9 °C (57 °F).



Average annual precipitation

400 mm.



Soil and surface

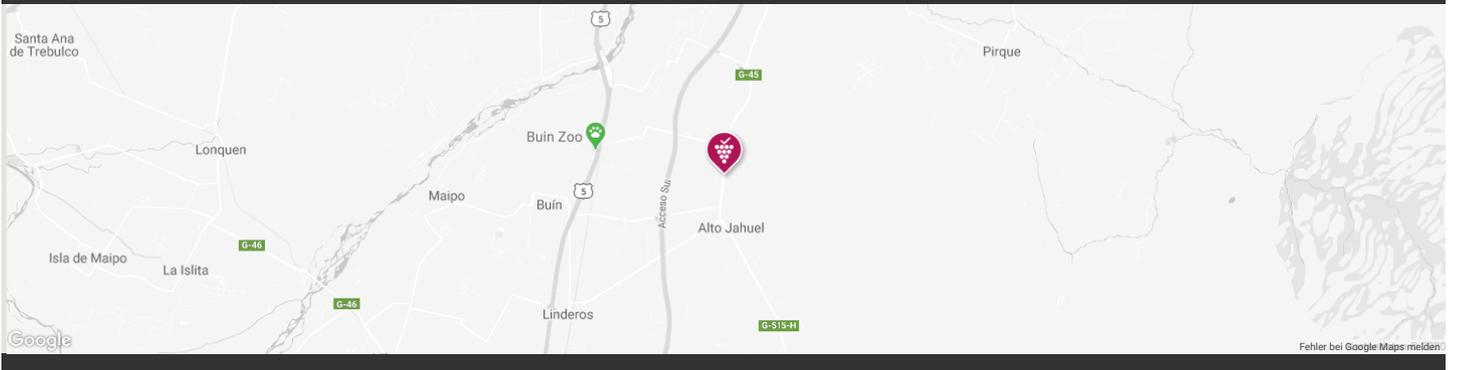
The valley has alluvial and colluvial, stony soils that allow good drainage.



How to get

TO VIÑA SANTA RITA

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