

Medalla Real Gran Reserva

Cabernet Sauvignon

Medalla Real was born in 1983 in honor of Francisco García Huidobro, ancestor to the founding family of Viña Santa Rita and Marqués de Casa Real, who established the first Mint in Chile. To commemorate the Bicentennial of this event, a medal was coined with his profile and the symbol of the Spanish royal crown.

Trajectory and recognition of quality have been a fundamental part of this wine's history, positioning it as one of the classic and representative brands of Viña Santa Rita.



HARVEST

2017

2016

Technical details

Varieties 90% Cabernet Sauvignon, 5% Malbec, 2% Merlot, 3% Syrah

pH: 3.65

Total Acidity: 5.25 g/l Expressed in Tartaric Acid

Alcohol Content: 14,1% v/v

Residual Sugar: 2.9 g/l

Winemaker's comment

Deep ruby-red in color, with a bouquet of black and red fruit such as black currant, blueberries and cherries combined with cigar box, soft cedar and some spice notes. The concentrated palate offers well-rounded ripe tannins that create the prominent backbone that leads the wine on to a long, lingering finish.



Sebastián Labbé

Winemaker for Viña Santa Rita's Ultra Premium wines

[View winemaker's biography](#)

Climate and soil

The climate is sub-humid Mediterranean. Rainfall is primarily concentrated in the winter, and average annual precipitation is 500 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.

There are two main soil types within our Alto Jahuel Estate. The main soils are old alluvial terraces in the flat area. The top soil has 80–100 cm layer of clay loam entering into a deep alluvial terrace with good drainage and a massive amount of rounded gravels. On the other hand the hills are more recent colluvial soils, that are very rocky and present a lower clay and low vigour for the vines.

Vinification

The grapes were handpicked and transferred into the winery for processing. The grapes are destemmed and lightly crushed, leaving some whole berries intact. The fermentation took place in stainless steel tanks at temps of 26-28 °C, the extraction program includes pump overs and delestages performed twice daily throughout 2/3 of the fermentation process to improve extraction then very gentle towards the end. Once the fermentation was completed, the wine in some selected tanks remained on its skins for extended skin contact. The wine was pressed using vertical basket presses. The wine was decanted in stainless steel tanks for 24 hours and then racked into barrels for its maturation using a combination of 1st, 2nd and 3rd year ol barrels. The wines was aged for 12 months in barrels.

TERROIR

VALLEY
Maipo



Varieties

Cabernet Sauvignon, Merlot, Cabernet Franc, Petite Sirah,
among other red varieties.



Weather

Its semi-arid Mediterranean climate produces cold winters
with moderate rainfall, hot, dry summers. The thermal
oscillation can exceed 20°C (68°F), with average annual

temperatures of 13.9°C (57°F). The average rainfall ranges between 300 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.