

Root:1™

[THE ORIGINAL UNGRAFTED]



PRODUCER PROFILE

Estate owned by: Viña Ventisquero
Winemaker: Felipe Tosso, Sergio Hormazábal
Estate founded: 2000
Region: Valle Central
Country: Chile

Pinot Noir 2012

WINE DESCRIPTION

In 2012, the temperatures were medium to high in most of the Chilean valleys during the ripening period, but coastal Casablanca was an exception. Despite protection from record high temperatures, the grapes matured quickly, and harvest began in mid-March.

The lack of rain throughout the growing period meant grapes were very healthy, with good levels of acidity and slightly lower alcohol. Concentrated red fruit aromas and bright tannins.

TASTING NOTES

Ruby red with violet edges and rich aromas of wild strawberries, raspberries and a hint of cherry. Soft spice notes and vanilla add complexity. Medium-bodied and bright, the fresh acidity combines with ripe fruit flavors and smooth tannins for a well-rounded palate and lengthy finish.

FOOD PAIRING

Serve Root: 1 Pinot Noir with grilled fish, steamed mussels or fresh crab. Pairs well with traditional pasta dishes with lots of garlic, as well as roasted eggplant, barbecued chicken and spring vegetable risotto.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle del Rapel
Vineyard name:	Casablanca Valley, Chile
Soil composition:	Red clay over granite
Training method:	VSP Trellis system; bilateral coron training
Elevation:	900 - 1300 feet
Vines/acre:	1080-1687
Yield/acre:	5 tons tons
Exposure:	North-South
Year vineyard planted:	2000
Harvest time:	Mid March
First vintage of this wine:	2009

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Barrels and tanks
Fermentation temperature:	71.6-78.8 °F
Malolactic fermentation:	Yes
Type of aging container:	French Oak and Stainless steel tanks
Size of aging container:	228 L barrels
Length of aging before bottling:	10 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.5
Acidity:	6.4 g/L

