

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

Cabernet Sauvignon 2012

WINE DESCRIPTION

The 2012 vintage was an atypical one in Chile, and the summer was one of the hottest in recent years. High temperatures accelerated grape ripening and moved the harvest up by two to three weeks in some areas. Special consideration was also made to manage vine foliage during the high temperatures in order to protect bunches from direct sunlight. The Cabernet harvest began early and this year's grapes are very concentrated with excellent sugar and phenol levels. The wines for this vintage show rich, ripe aromas, with elegant flavor and outstanding quality.

TASTING NOTES

Deep garnet in color with bright reflections. Aromas of ripe berries, cassis, plum and dark cherry, followed by light toast notes. Juicy red berry and mocha flavors with a full-bodied structure, balanced by smooth tannins and a lengthy finish.

FOOD PAIRING

Root: 1 Cabernet pairs well with grilled steak or a hearty meat-sauce pasta. The ripe full-bodied flavors also complement roasted vegetables and spicy soups. A delightful match to chocolate desserts!

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle del Rapel
Vineyard name:	Colchagua Valley, Chile
Soil composition:	Steep, rocky slopes made up of sand over clay: soils of volcanic origin
Training method:	VSP Trellis system; bilateral coron training
Elevation:	500 feet feet
Vines/acre:	1080-1350
Exposure:	North-South
Harvest time:	April
First vintage of this wine:	2003

WINEMAKING & AGING

Varietal composition:	85% Cabernet Sauvignon, 15% Syrah
Fermentation container:	Stainless steel tanks
Fermentation temperature:	73.4-82.4 °F
Length of maceration:	15-20 days
Malolactic fermentation:	Yes
Type of aging container:	50% American, 50% French oak
Size of aging container:	70% barrels of 225L and 30% stainless steel tanks of 30,000L
Type of oak:	American & French
Length of aging before bottling:	10 months in 50% American/50% French oak only 70% of the wine, 30% stainless steel

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.6
Residual sugar:	4.5 g/L
Acidity:	5.6 g/L

