

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 2014

WINE DESCRIPTION

Located between the Andes Mountains and the low coastal mountains of the Pacific Ocean, the warm and dry vineyards of El Suspiro in Peralillo are world-renowned for producing outstanding red wines with rich color, full body, and pure varietal character. The steep, rocky slopes of sand over clay help maintain moisture during the intense summer heat, while the coastal mountains temper the vines with the cool maritime influences of the Pacific. The Root: 1 Cabernet Sauvignon, an elegant reflection of its environment, was fermented in stainless steel tanks and refined for ten months in American and French oak.

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
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

