

# Root:1™

[THE ORIGINAL UNGRAFTED]



## PRODUCER PROFILE

Estate owned by: Viña Ventisquero  
Winemaker: Felipe Toso, Sergio Hormazábal  
Estate founded: 2000  
Region: Casablanca  
Country: Chile

## Sauvignon Blanc 2015

### WINE DESCRIPTION

Root: 1 Sauvignon Blanc vineyards are located in Tapihue, a central portion of Chile's famed Casablanca Valley that sits less than 15 miles from the Pacific Ocean. Maritime breezes keep temperatures cool while the bright daytime sun encourages a lengthy growing season, resulting in wines with bright, tropical and citrus flavors. The Root: 1 Sauvignon Blanc is aged on the lees for two months in order to broaden the palate richness.

### TASTING NOTES

Pale green edges with a bright citrus bouquet and juicy tropical aromas. Lime, grapefruit, pineapple and pear flavors are vibrant and fresh. Smooth mineral notes and a hint of herbs creates complexity for this crisp and delightful wine, followed by an elegant finish.

### FOOD PAIRING

Serve Root: 1 Sauvignon Blanc with fresh ceviche, grilled shrimp or pork loin. A great match with grilled vegetables, roasted lemon chicken and fingerling potatoes. Delightful with a fresh salad with mixed greens, sliced pear and goat cheese.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle de Casablanca
Vineyard name:	Tapihue
Soil composition:	Granitic with red clay, sandy loam and black clay
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:	February
First vintage of this wine:	2005

### WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Malolactic fermentation:	No
Type of aging container:	Stainless Steel
Size of aging container:	30,000L
Length of aging before bottling:	4 months on the lees

