

Root:1™

[THE ORIGINAL UNGRAFTED]



PRODUCER PROFILE

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

Cabernet Sauvignon 2016

WINE DESCRIPTION

The Root:1 Cabernet Sauvignon vineyard is located in Maipo Valley, world-renowned for producing outstanding red wines with rich color, full body, and pure varietal character. The 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 Ocean. 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. Starting with this 2016 Vintage a 10% bleeding method was used to provide more concentration in the wine. Also new to the 2016 vintage is the Oak used. 2014 and 2015 vintages have a 50/50 split of American and French Oak. In 2016 the winemakers used 60% American and 40% French Oak, resulting in wine with good structure, balanced tannins and a powerful finish.

WINE PRODUCTION

The grapes come from the Trinidad Vineyard in the coastal side of Maipo Valley. The vineyard is 38km from the sea, with soft and constant breezes, that creates a unique climate for red wine. Canopy management is done through their "open trellis" system. This system opens the shoots and leaves to protect the grapes from the sun with their only umbrella.

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. Freshness with notes of fruit on the back.

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.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Maipo
Soil composition:	Sandy, light brown loamy clay soil of volcanic origin.
Vines/acre:	1080-1350
Yield/acre:	10.0 tons
Exposure:	North-South
Year vineyard planted:	1999
Harvest time:	April
First vintage of this wine:	2003

WINEMAKING & AGING

Varietal composition:	85% Cabernet Sauvignon, 11% Syrah, 4% Petit Verdot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	73-82 °F
Malolactic fermentation:	Yes
Type of aging container:	60% American, 40% French oak
Type of oak:	French
Length of aging before bottling:	70% of the wine ages for 10 months in 60% American Oak and 40% French Oak, 30% of the wine ages in stainless steel.

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.6
Residual sugar:	4.8 g/L
Acidity:	4.7 g/L

