

# 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.

### ABOUT THE VINEYARD

The vineyard is planted with 377 hectares of vines, which are drip-irrigated with water from deep wells. At full production, yields of some 11 tonnes per hectare are to be expected. The vines are trained along a VSP system.

### 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. Also try it as a delightful match to chocolate desserts!

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Maipo
Vineyard name:	Maipo Valley, Chile
Soil composition:	Sandy, light brown loamy clay soil 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:	73-82.4 °F °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:	70% of the wine ages for 10 months in 50% French 50% American Oak, 30% of the wine ages in stainless steel.

