

# Root:1



## PRODUCER PROFILE

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

## Heritage Red 2017

### WINE DESCRIPTION

Located between the Andes and the low coastal mountains of the Pacific Ocean, the warm, dry vineyards of Trinidad in the Maipo Valley, are world-renowned for producing outstanding red wines rich in color, with fresh, fruity aromas and pure varietal character. The granite and yellow clay slopes maintain ideal moisture for the vines during the ripening season, while the coastal winds provide soft cooling influences of the Pacific. This exquisite blend of Cabernet Sauvignon, Carmenere, Syrah and Petit Verdot is co-fermented in stainless steel and aged for ten months in American and French oak.

### TASTING NOTES

This wine shows a deep ruby red color, complemented by aromas of cherries, blueberries, blackberries, black pepper and delicate notes of cassis, toffee and dark chocolate. The palate opens with abundant fruit-filled flavours including cherries and black fruits. Its silky tannins and good structure create a perfectly-balanced framework for this full-bodied wine with its elegant finish of chocolate covered fruits.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Trinidad Vineyard & El Suspiro Vineyard
Soil composition:	Granite, brown-orange clay, volcanic dust, and light-brown loamy clay
Training method:	Open Trellis
Elevation:	650 - 820 feet
Vines/acre:	3,500 - 4,000
Yield/acre:	10,000 - 12,000 tons
Year vineyard planted:	1999 (Cabernet Sauvignon, Carmenere, Syrah) 2010 (Petit Verdot)
Harvest time:	Late April - Early May
First vintage of this wine:	2013

### WINEMAKING & AGING

Varietal composition:	50% Cabernet Sauvignon, 28% Carménère, 15% Syrah, 7% Petit Verdot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	75 - 77 °F
Maceration technique:	Aeration
Length of maceration:	20 - 30 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Type of oak:	50% French & 50% American
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

