

# Root:1



## PRODUCER PROFILE

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

## Root:1 Cabernet Sauvignon 2019

### 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.

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 Valley
Vineyard name:	Trinidad Vineyard
Soil composition:	Sandy, light brown loamy clay soil of volcanic origin
Training method:	Open canopy VSP trellis system; bilateral cordon training
Elevation:	500 feet feet
Vines/acre:	1080 - 1350
Yield/acre:	Less than 10 tons tons
Exposure:	North-South
Year vineyard planted:	1999
Harvest time:	April-May
First vintage of this wine:	2003

### WINEMAKING & AGING

Varietal composition:	85% Cabernet Sauvignon, 15% Syrah
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days days
Fermentation temperature:	73.4 - 82.4 °F °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks and oak barrels
Size of aging container:	70% oak barrels of 225L and 30% stainless steel tanks of 30,000L
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 tanks

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.7
Residual sugar:	4.5 g/L
Acidity:	5.18 g/L