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## PRODUCER PROFILE

Estate owned by: Viña Ventisquero Winemaker: Felipe Tosso, Sergio Hormazábal Estate founded: 2000 Region: Casablanca



# 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 2005 First vintage of this wine:

#### WINEMAKING & AGING

Varietal composition: 100% Sauvignon Blanc

Malolactic fermentation:

Type of aging container: Stainless Steel Size of aging container: 30,000L

Length of aging before bottling: 4 months on the lees

