

CHARACTER COMES FROM YOUR ROOTS

CABERNET SAUVIGNON

While most vineyards around the world are planted on grafted rootstock, estate-grown Root: 1 Cabernet Sauvignon is cultivated on original, ungrafted roots, producing outstanding quality wine with pure fruit flavors and aromas.

Root:1

[THE ORIGINAL UNGRAFTED]

VARIETAL:
CABERNET
SAUVIGNON
ROOTSTOCK:
ORIGINAL
UNGRAFTED

Root:1

CHILE IS A TRUE RARITY IN THE WINE WORLD. UNIQUE GEOGRAPHIC & CLIMATIC FORCES HAVE ALLOWED IT TO REMAIN ONE OF VERY FEW GRAPE GROWING REGIONS IN THE WORLD WHERE THE ORIGINAL EUROPEAN ROOTSTOCKS SURVIVE, UNAFFECTED BY PHYLLOXERA - THE DISEASE THAT FORCED GRAPE GROWERS WORLDWIDE TO GRAFT VINES ONTO GENERIC ROOTSTOCKS. CHILE'S ISOLATION, PROTECTED BY THE MIGHTY ANDES TO THE EAST AND THE VAST EXPANSE OF THE PACIFIC OCEAN TO THE WEST, ENSURES THAT GRAPE VINES CAN REMAIN ON THE ORIGINAL ROOTSTOCK, IN THE PUREST FORM. THESE SAME GEOGRAPHIC CHARACTERISTICS PROVIDE CHILE'S FERTILE CENTRAL REGION WITH OPTIMAL CLIMATE & SOIL CONDITIONS TO PRODUCE CONSISTENTLY OUTSTANDING GRAPES EACH YEAR. THIS CABERNET SAUVIGNON IS GRAFTED

AMERICA'S #1 SELLING PREMIUM CHILEAN BRAND

APPELLATION: Colchagua Valley, Chile
WINEMAKER: Sergio Hormazabal
WINERY: Viña Ventisquero
VINTAGE: 2012
VARIETAL(S): 85% Cabernet Sauvignon,
15% Syrah

TOTAL ACIDITY: 4.5 g/L
ALCOHOL: 13.5%
PH: 3.6
CLOSURE: Screw Cap
UPC CODE: 7 50625 65101 8
SCC CODE: 10750625651015



VINEYARDS: Located between the Andes Mountains and the low coastal mountains of the Pacific Ocean, the warm and dry vineyards of El Suspiro in Peralillo are world-renowned for producing outstanding red wines with rich color, full body, and pure varietal character. The steep, 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.

VINTAGE NOTES: The growing season of 2012 was one of the hottest in recent years, resulting in accelerated ripening and an early harvest. Special consideration was given to the vine foliage during high temperatures to protect the grape bunches from direct sunlight. The Cabernet Sauvignon harvest began in the beginning of April, a week early than usual, showcasing ripe character due to the warmer weather. As a result, the 2012 vintage is very high in quality with ripe, elegant and mature flavors and outstanding body.

WINEMAKING: The grapes were picked throughout the month of April, carefully hand sorted and gently crushed in stainless steel tanks for cold soaking at 46 to 50°F. Total maceration varied from 15 to 20 days, depending on the development of the individual lots. Fermentation took place at 73 to 82°F, with special and soft compressed air, mixing without pumps to ensure maximum fruit extraction and smooth tannins. Aged for 10 months in American (50%) and French (50%) oak.

TASTING NOTES: Rich garnet in color with intense aromas of ripe red fruits. Bright notes of plum and cherry followed by a hint of vanilla. Abundant flavors of juicy, ripe berries and a hint of toast, with balanced fresh acidity, soft tannins and good structure. Full-bodied with a smooth finish.

FOOD PAIRINGS: Root: 1 Cabernet Sauvignon pairs well with barbequed steak or a colorful, fresh stir-fry. The rich, ripe flavors also complement dishes like grilled chicken or shrimp. Before dinner, try it with hard salami or salted nuts, and a selection of mild to medium cheeses.

Root:1
[THE ORIGINAL UNGRAFTED]

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