



Root:1™

[THE ORIGINAL UNGRAFTED]

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|--------------------------|--|-------------------------|---------|-----------|------|----|------|--------------------------|----------|
| Winery | Viña Ventisquero | | | | | | | | |
| Wine Name | Root:1 | | | | | | | | |
| Vintage | 2005 | | | | | | | | |
| Varietal(s) % | 85% Cabernet Sauvignon, 15% Syrah | | | | | | | | |
| Appellation(s) | Colchagua Valley, Chile | | | | | | | | |
| Vintage Notes | The 2005 growing season was very warm; the mediterranean-style microclimate produced very hot temperatures during the growing season giving red grapes ideal ripening conditions. The resulting fruit expresses intense color and concentration, with soft tannins. | | | | | | | | |
| Yield | Yields were 55 to 65 hectoliters per hectare. The harvest was made between the 15 th and 30 th of April. | | | | | | | | |
| Maturation / Winemaking | The grapes were hand-harvested from the Suspiro vineyards in the Colchagua Valley. The grapes were gently de-stemmed, crushed and cold-soaked for five days in order to extract a greater amount of color and fragrance. Fermented in stainless steel tanks at controlled temperatures (24-26°C), the wine was aged for 12 months in American (50%) and French (50%) oak barrels, and bottle-aged four months. | | | | | | | | |
| Technical Data | <table> <tr> <td>Total Acidity (g/100ml)</td> <td>5.5 g/L</td> </tr> <tr> <td>Alcohol %</td> <td>14.0</td> </tr> <tr> <td>pH</td> <td>3.68</td> </tr> <tr> <td>Residual Sugar (g/100ml)</td> <td>5.56 g/L</td> </tr> </table> | Total Acidity (g/100ml) | 5.5 g/L | Alcohol % | 14.0 | pH | 3.68 | Residual Sugar (g/100ml) | 5.56 g/L |
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| Winemaker | Felipe Tosso | | | | | | | | |
| Vineyards | The Colchagua Valley features ideal conditions for producing red wines with excellent color, body and varietal character. The costal mountains temper the cool maritime influence, ensuring a frost-free spring and warm summers. Rainfall is concentrated during the winter months. The steep and rocky soils consists of coarse sand over clay, which helps to maintain moisture levels as spring rains cease and the summer heat intensifies. | | | | | | | | |
| Tasting Notes | Deep, dark cherry color, with an expressive bouquet of currants, vanilla, black and red berry fruits. Toffee, tobacco and bittersweet chocolate also stand out on the nose. Soft and supple in the mouth, the ripe fruit is balanced by smooth oak and its creamy texture is dominated by rich, ripe berries and a dark chocolate finish. | | | | | | | | |
| Food Pairings | Pair this wine with ripe cheeses, like Emmental or Brie. Artfully accompanies grilled meats, spicy dishes and savory flavors of pepper, sage and thyme. | | | | | | | | |