

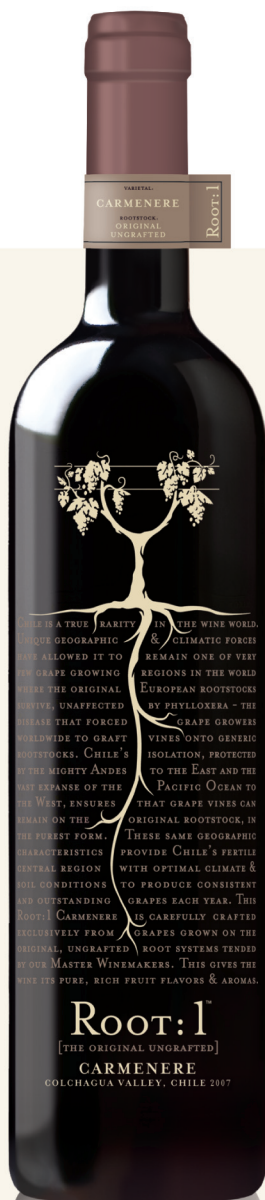
# Root: 1™

[THE ORIGINAL UNGRAFTED]

## Carmenere 2008

Chile's unique geography makes it one of very few grape-growing regions in the world where original European rootstock has been unaffected by phylloxera. While most vineyards around the world are planted on grafted rootstock, Root: 1 is grown on pure, ungrafted roots, producing a Carmenere with intense fruit flavor and authentic varietal character.

APPELLATION:	Colchagua Valley, Chile
WINEMAKER:	Felipe Tosso
WINERY:	Viña Ventisquero
VINTAGE:	2008
VARIETAL:	85% Carmenere, 10% Cabernet Sauvignon, 5% Syrah
TOTAL ACIDITY:	5.4 g/L
ALCOHOL:	14%
pH:	3.59



### VINEYARDS

Located between the massive Andes Mountains and the low coastal mountains of the Pacific Ocean, the warm and dry vineyards of *El Suspiro*, in the Peralillo area of the Colchagua Valley, are world-renowned for producing outstanding red wines with rich color, full body and varietal character. The steep rock soil maintains moisture for the vines during the intense summer heat while the coastal mountains temper the cool maritime influences of the Pacific.

### VINTAGE NOTES

The 2008 vintage is quite concentrated due to lower yields than normal. Temperatures were average during January and February, but March was unusually warm and very dry, which produced a rich, ripe and elegant Carmenere. Warm days followed by very cool nights created greater complexity in the aromas and flavors. Harvest took place a week earlier than the previous year, and the smaller yields had better natural acidity.

### WINEMAKING

Fermentation was carried out in stainless steel tanks a few degrees cooler than normal to preserve the rich flavors and freshness of the fruit. The richness of the vintage allowed for a longer post-maceration period and with natural malolactic fermentation, the wine has a smooth texture and soft tannins complemented by 10 months in American oak.

### TASTING NOTES

Deep red in color with soft, silky tannins and rich flavors of red fruit, blackberry, vanilla and spice.

### FOOD PAIRINGS

Root: 1 Carmenere pairs well with grilled meats, pastas and spicy entrees. Its unique character makes it the perfect match with ingredients that are strong in flavor like garlic, fresh herbs, bell pepper and eggplant.