

# Root:1™

[THE ORIGINAL UNGRAFTED]

*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.*

## Carmenere 2009

APPELLATION:	Colchagua Valley, Chile
WINEMAKER:	Felipe Tosso
WINERY:	Viña Ventisquero
VINTAGE:	2009
VARIETAL(S):	90% Carmenere, 5% Cabernet Sauvignon, 5% Syrah
TOTAL ACIDITY:	5.5 g/L
ALCOHOL:	14.0%
pH:	3.6



**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 and rocky slopes consist of sand over clay, which helps maintain moisture for the vines during the intense summer heat while the coastal mountains temper the cool maritime influences of the Pacific.

**VINTAGE NOTES:** 2009 was a drier-than-normal vintage, with typical to above average yields. Temperatures were normal at the start of the year and began to climb in March resulting in extremely dry conditions. This produced a ripe and fruit forward style of Carmenere without losing the elegance and softness of the tannins. As cool nights followed the hot, dry days the grapes had a chance to develop greater complexity in both aroma and flavor. Temperatures leveled off and harvest began in early in May. The natural acidity levels are similar to the 2008 vintage and the 2009 Carmenere demonstrates excellent maturity.

**WINEMAKING:** Hand sorted and gently crushed at cool temperatures. One-third of the lot is cold macerated between 6 to 8° C, and fermented in stainless steel tanks at 22 to 26°C to preserve the flavors and freshness of the fruit. The rich, ripe profile allows for longer post maceration, resulting in a very smooth texture and soft tannins. Malolactic fermentation with the native bacteria; the wine was aged for 10 months in American and French Oak.

**TASTING NOTES:** Intense violet with rich, ripe aromas of red fruit and vanilla combine with soft spice notes. A full-bodied and juicy profile with blackberry, cherry and a hint of smoke followed by supple tannins and strong finish.

**FOOD PAIRINGS:** Root: 1 Carmenere has a unique character that makes it the perfect wine to complement flavorful ingredients like garlic, bell peppers, fresh herbs and eggplant. It also pairs well with pasta, hearty soups, spicy entrees and grilled lamb or pork.