

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 2010



APPELLATION:	Colchagua Valley, Chile
WINEMAKER:	Felipe Tosso
WINERY:	Viña Ventisquero
VINTAGE:	2010
VARIETAL(S):	90% Carmenere, 5% Cabernet Sauvignon, 5% Syrah
TOTAL ACIDITY:	5.4 g/L
ALCOHOL:	13.8%
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: Marked by the massive earthquake early in the year, the 2010 vintage was a very memorable one. The weather was cooler than normal in Chile, a wet winter and a cool spring, delayed bud-break and veraison. The weather resulted in a longer growing season and in late maturation wines like Carmenere, a bright, fresh profile. The rains held off until the end of the vintage, the grapes were allowed to ripen to full maturity and harvested at the peak of flavor with good color, optimal tannins and balanced acidity.

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 in color with rich, ripe aromas of red fruit and vanilla, combined with soft spice notes. A full-bodied and juicy profile with blackberry, cherry and a hint of smoke followed by supple tannins and a strong finish.

FOOD PAIRINGS: Root: 1 Carmenere has a juicy profile with a hint of spice that pairs well with flavorful foods like spicy chili, pulled pork, Indian food, or braised short ribs. Try it with osso buco or stuffed bell peppers and soft rind cheeses like Brie and Camembert.