

Root:1



PRODUCER PROFILE

Estate owned by: Viña Ventisquero
Winemaker: Felipe Tosso, Sergio Hormazábal
Estate founded: 2000
Region: Valle Central
Country: Chile

Carmener 2014

WINE DESCRIPTION

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. The rich, ripe flavor profile of Root: 1 Carmener allows for a longer post maceration, resulting in a very smooth texture of soft tannins that develop complexity during the ten months of aging in American and French oak.

TASTING NOTES

Intense violet in color with ripe aromas of blackberries and warm spice. Full-bodied and fruit-forward with plum, cherry and a hint of smoke. Smooth tannins and good structure create perfect balance and a powerful finish with notes of vanilla.

FOOD PAIRING

Try Root: 1 Carmener with hearty chili, pork stew or barbeque ribs. Serve with roasted eggplant parmesan or vegetarian lasagna, or pair it with rich cheeses like Camembert or Brie.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle del Rapel
Vineyard name:	Colchagua Valley, Chile
Soil composition:	Steep, rocky slopes made up of sand over clay: soils of volcanic origin
Training method:	VSP Trellis system; bilateral coron training
Elevation:	500 feet feet
Vines/acre:	1080-1350
Yield/acre:	less than 6 tons tons
Exposure:	North-South
Year vineyard planted:	1999
Harvest time:	Late April
First vintage of this wine:	2005

WINEMAKING & AGING

Varietal composition:	85% Carménère, 15% Syrah
Fermentation container:	Stainless steel tanks
Fermentation temperature:	71.6-78.8 °F
Malolactic fermentation:	Yes
Type of aging container:	American and French oak
Size of aging container:	225 L. barrels
Type of oak:	American & French
Length of aging before bottling:	10 months