

# Root:1



## PRODUCER PROFILE

Estate owned by: Viña Ventisquero

Winemaker: Felipe Tosso, Sergio Hormazábal

Estate founded: 2000

Region: Valle Central

Country: Chile

## Carmenerre 2017

### WINE DESCRIPTION

The 2012 vintage was an atypical one in Chile, and the summer was one of the hottest in recent years. High temperatures accelerated grape ripening and moved the harvest up by two to three weeks in some areas. Special consideration was also made to manage vine foliage during the high temperatures in order to protect bunches from direct sunlight. The Carmenerre grapes are very ripe with concentrated flavor and excellent sugar and phenol levels. The wines for this vintage show rich, ripe aromas, with elegant flavor and outstanding quality.

### 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 Carmenerre 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