

Root: 1



PRODUCER PROFILE

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

Sauvignon Blanc 2018

WINE DESCRIPTION

The Root: 1 Sauvignon Blanc vineyard is located in Tapihue, a central portion of Chile's famed Casablanca Valley that sits less than 15 miles from the Pacific Ocean. Maritime breezes keep temperatures cool while the bright daytime sun encourages a lengthy growing season, resulting in wines with bright, tropical and citrus flavors. The Root: 1 Sauvignon Blanc is aged on the lees for two months in order to broaden the palate richness.

ABOUT THE VINEYARD

Elevation: 280 to 390 meters above sea level.

Climate: Strong coastal influence, mainly in the afternoons, with winter temperatures average minimum of 2 ° C and maximum of 15 ° C, summer of 11 ° C minimum and 25 ° C as the maximum average.

Soil: They are of granite type, texture of 3 types:

- clay (red clays) with hard clay at 80 cm. of depth
- franco - sandy
- clay to clay loam (black clays)

PH slightly acid between 6 and 7

Organic matter content 1.5 - 2.5%

Density Plantation: 2,667 to 4,167 plants per hectare.

Rain: 360 mm per year. Distributed mainly between the months of May and September.

Location: Casablanca Valley 80 km to the west of Santiago and 30 km to the Pacific Ocean providing a maritime influence in the sector.

TASTING NOTES

Pale green edges with a bright citrus bouquet and juicy tropical aromas. Lime, grapefruit, pineapple and pear flavors are vibrant and fresh. Smooth mineral notes and a hint of herbs creates complexity for this crisp and delightful wine, followed by an elegant finish.

FOOD PAIRING

Serve Root: 1 Sauvignon Blanc with fresh ceviche, grilled shrimp or pork loin. A great match with grilled vegetables, roasted lemon chicken and fingerling potatoes. Delightful with a fresh salad with mixed greens, sliced pear and goat cheese

VINEYARD & PRODUCTION INFO

Vineyard name:	Tapihue Vineyard
Vineyard size:	1,060-1,680 acres
Soil composition:	Granitic with red clay and sandy loam.
Training method:	VSP Trellis system; bilateral coron training
Elevation:	900- 1300 feet. feet
Vines/acre:	1060-1680

WINEMAKING & AGING

Length of maceration:	30 days
Type of aging container:	Stainless steel tanks
Size of aging container:	30,000L

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.3
Residual sugar:	3.5 g/L
Acidity:	5.4 g/L