

Root:1



PRODUCER PROFILE

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

Pinot Noir 2018

WINE DESCRIPTION

The Root: 1 Pinot Noir vineyard is located in Tapihue, a central portion of Chile's famed Casablanca Valley, 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, fresh and ripe flavors. The red clay over granite soil ensures slow ripening, which enhances the development of natural sugars to balance the fruit's refreshing acidity. Fermented in stainless steel, the Root: 1 Pinot Noir is aged for ten months in both French oak and stainless steel tanks.

TASTING NOTES

Ruby red with violet edges and rich aromas of wild strawberries, raspberries and a hint of cherry. Soft spice notes and vanilla add complexity. Medium-bodied and bright, the fresh acidity combines with ripe fruit flavors and smooth tannins for a well-rounded palate and lengthy finish.

FOOD PAIRING

Serve this Pinot Noir with grilled fish, steamed mussels or fresh crab. Pairs well with traditional pasta dishes with lots of garlic, as well as roasted eggplant, barbecued chicken and spring vegetable risotto.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle del Rapel
Vineyard name:	Casablanca Valley, Chile
Soil composition:	Red clay over granite
Training method:	VSP Trellis system; bilateral coron training
Elevation:	900 - 1300 feet
Vines/acre:	1080-1687
Yield/acre:	5 tons tons
Exposure:	North-South
Year vineyard planted:	2000
Harvest time:	Mid March
First vintage of this wine:	2009

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Barrels and tanks
Fermentation temperature:	71.6-78.8 °F
Malolactic fermentation:	Yes
Type of aging container:	French Oak and Stainless steel tanks
Size of aging container:	228 L barrels
Length of aging before bottling:	10 months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.7
Residual sugar:	3.0 g/L
Acidity:	5.0 g/L