

Root:1



PRODUCER PROFILE

Winemaker: Ángel Marchant
Total acreage under vine: 290
Estate founded: 2005
Region: Colchagua Valley
Country: Chile

Root:1 Carmeneré 2009

WINE DESCRIPTION

2009 was a drier-than-normal vintage, with typical to above average yields. Temperatures were normal at the start of the year and began to climb in March resulting in extremely dry conditions. This produced a ripe and fruit forward style of Carmeneré without losing the elegance and softness of the tannins. As cool nights followed the hot, dry days the grapes had a chance to develop greater complexity in both aroma and flavor. Temperatures leveled off and harvest began in early in May. The natural acidity levels are similar to the 2008 vintage and the 2009 Carmeneré demonstrates excellent maturity.

TASTING NOTES

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

FOOD PAIRING

Carmeneré has a unique character that makes it the perfect wine to complement flavorful ingredients like garlic, bell peppers, fresh herbs and eggplant. It also pairs well with pasta, hearty soups, spicy entrees and grilled lamb or pork.

VINEYARD & PRODUCTION INFO

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
Vines/acre:	1080-1350
Yield/acre:	less than 6 tons
Exposure:	North-South
Year vineyard planted:	1999
Harvest time:	Early May
First vintage of this wine:	2005

WINEMAKING & AGING

Varietal composition:	90% Carménère, 5% Cabernet Sauvignon, 5% Syrah
Fermentation container:	Stainless steel tanks
Fermentation temperature:	71.6-78.8 °F
Type of aging container:	American oak
Size of aging container:	226 L. barrels
Type of oak:	American & French
Length of aging before bottling:	10 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	3.9 g/L
Acidity:	5.5 g/L
Dry extract:	34 g/L