

Root:1



PRODUCER PROFILE

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

Root:1 Cabernet Sauvignon 2022

WINE DESCRIPTION

The sun-drenched Maipo Valley is home to world-renowned Cabernet Sauvignon with rich color and full body.

Root:1 has developed and implemented five pillars of sustainability: Clean Energy, Water Conservation, Waste Management, Minimal Intervention, and Community Connection, which guide its farming and winemaking practices.

Clean Energy – Root:1 uses solar power for energy, and the large-scale underground gravity cellar generates an even temperature throughout the year without air conditioning or heating.

Water Conservation – The absolute minimum water necessary is used, and 100% of the process water from the winery is reused for irrigation.

Minimal Intervention – Root:1 only uses interventions when necessary to protect the vine. Trichoderma, a natural fungus, is used instead of chemicals to control fungi, and products made from tea and citrus extract control botrytis.

Waste Management – They reuse 85% of their inorganic materials and 100% of their vineyard waste as fertilizer.

Community Connection – 100% of Root:1's production team comes from local communities in central Chile, and they support different projects with the community, including the reconstruction of the "Los Pecesitos" school after the 2010 earthquake.

TASTING NOTES

Root:1 Cabernet Sauvignon is well-structured with notes of ripe fruit, such as plum and blackberries. And some touches of vanilla and caramel. Its soft tannins and good structure are perfectly balanced.

FOOD PAIRING

This Cabernet Sauvignon's ripe and full-bodied flavors pair well with grilled sausages, burgers, and roasted vegetables.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Maipo Valley
Vineyard name:	Trinidad Vineyard
Soil composition:	Sandy, light brown loamy clay soil of volcanic origin
Training method:	Open canopy VSP trellis system; bilateral cordon training
Elevation:	500 feet
Vines/acre:	1080 - 1350
Yield/acre:	Less than 10 tons
Exposure:	North-South
Year vineyard planted:	1999
Harvest time:	April-May
First vintage of this wine:	2003

WINEMAKING & AGING

Varietal composition:	85% Cabernet Sauvignon, 15% Syrah
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	73.4 - 82.4 °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks and oak barrels
Size of aging container:	70% oak barrels of 225L and 30% stainless steel tanks of 30,000L
Type of oak:	50% French - 50% American
Length of aging before bottling:	70% of the wine ages for 10 months in 50% French 50% American Oak, 30% of the wine ages in stainless steel tanks

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.57
Residual sugar:	5.4 g/L
Acidity:	5.27 g/L