

# Root:1



## PRODUCER PROFILE

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

## Root:1 Pinot Noir 2022

### WINE DESCRIPTION

Root:1's Pinot Noir is grown in central Casablanca Valley, less than 15 miles from the Pacific Ocean. Maritime breezes keep temperatures cool during the long growing season, resulting in wines with bright, fresh, and ripe flavors.

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

Aromas of blackcurrants, blackberries, walnuts, and ground spice. Medium to full-bodied with soft, silky tannins. Brooding, with pleasantly juicy red and black fruit.

### FOOD PAIRING

Pair with lentils, mushrooms, creamy cheeses, burgers, or a variety of pasta dishes.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Casablanca Valley
Vineyard name:	Tapihue Vineyard
Soil composition:	Red clay over granite
Training method:	VSP Trellis system; bilateral cordon training
Elevation:	900 - 1300 feet
Vines/acre:	1080-1687
Yield/acre:	5 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:	13%
pH level:	3.63
Residual sugar:	3.12 g/L
Acidity:	5.25 g/L