

Root:1



PRODUCER PROFILE

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

Root:1 Sauvignon Blanc 2022

WINE DESCRIPTION

The cooler coastal vineyards of Casablanca are perfectly suited for Sauvignon Blanc. Maritime breezes keep temperatures cool, while the daytime sun encourages a lengthy growing season. This creates a versatile, food-friendly wine with bright, tropical, and citrus 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

Vibrant aromas of citrus, pineapple, and pear with soft minerality. Elegant and refreshing.

FOOD PAIRING

Serve chilled with mixed salads, mezze, or fresh seafood.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Casablanca
Vineyard name:	Tapihue Vineyard
Vineyard size:	1,060-1,680
Soil composition:	Granitic with red clay and sandy loam.
Training method:	VSP Trellis system; bilateral Cordon training
Elevation:	900- 1300 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:	3.29
Residual sugar:	3.55 g/L
Acidity:	5.9 g/L