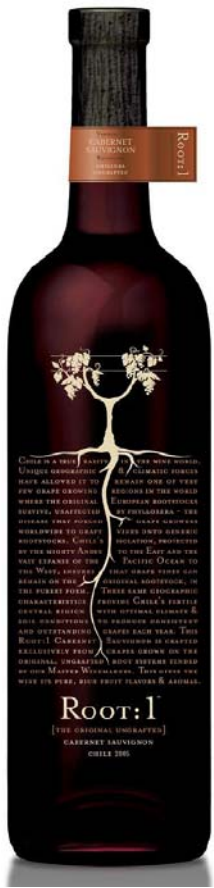


Root:1™

[THE ORIGINAL UNGRAFTED]



WINERY	Viña Ventisquero								
WINE NAME	Root:1								
VINTAGE	2003								
VARIETAL(S) %	85% Cabernet Sauvignon, 15% Syrah								
APPELLATION(S)	Maipo Valley & Colchagua Valley, Chile								
VINTAGE NOTES	The 2003 vintage was dry and warm with low yields, perfect for red wines with good tannin maturity, nice development of flavors, and good concentration. This vintage is one of the best years in the last decade for red wines.								
COMPARISON	Yields were down 20% with no rain, and very concentrated, ripe grapes. Perfect conditions for Cabernet & Syrah.								
MATURATION / WINEMAKING	The grapes were hand-harvested from the Trinidad and Apalta vineyards in bins, and fermented in stainless steel tanks. The alcoholic fermentation took two weeks with malolactic fermentation for two months. The wine was aged for 12 months with equal amounts of new, one-year and two-year-old French oak barrels.								
TECHNICAL DATA	<table> <tr> <td>Total Acidity (g/100ml)</td> <td>5.2 g/L</td> </tr> <tr> <td>Alcohol %</td> <td>13.5</td> </tr> <tr> <td>pH</td> <td>3.7</td> </tr> <tr> <td>Residual Sugar (g/100ml)</td> <td>7 g/L</td> </tr> </table>	Total Acidity (g/100ml)	5.2 g/L	Alcohol %	13.5	pH	3.7	Residual Sugar (g/100ml)	7 g/L
Total Acidity (g/100ml)	5.2 g/L								
Alcohol %	13.5								
pH	3.7								
Residual Sugar (g/100ml)	7 g/L								
WINEMAKER	Felipe Tosso								
VINEYARDS	<p>At the Trinidad Vineyards in the coastal Maipo Valley, the vineyards are planted in a trellis system with 5,000 plants/hectare. The soils are mainly granite, perfect for Cabernet Sauvignon.</p> <p>The Apalta Vineyards are in the Colchagua Valley, a warm valley that specializes in red grapes, like Merlot, Carmenere and Syrah. In this area the Syrah is rich in red fruit aromas, with very ripe and silky tannins.</p> <p>The climate is mediterranean with a dry summer, and long maturity. The harvest was made between the 10th and 20th of April.</p>								
TASTING NOTES	Deep ruby color, intense aromas of red fruits and cassis, with some hints of vanilla. Well balanced with soft tannins and good structure. Abundance of fruit flavors like cherries and plums, with a complex and long finish.								
FOOD PAIRINGS	It matches well with mature cheese and grilled meats.								