



Winery	Viña Ventisquero
Wine Name	Root: 1
Vintage	2006
Varietal(s) %	Sauvignon Blanc
Appellation(s)	Casablanca Valley, Chile
Vintage Notes	The growing season in the Casablanca Valley was marked by slightly cooler temperatures in the spring with low rainfall. Vines were delayed in their growth cycle, but flower set and small, high quality clusters soon emerged. Low temperatures helped to preserve the delicate aromas of this white varietal, revealing truly outstanding quality.
Yield	Yields were 55 to 65 hectoliters per hectare. The harvest was made between the 1 st and 12 th of April.
Maturation / Winemaking	The grapes were hand-harvested in the early morning from the vineyard in Casablanca. The grapes were cold soaked and pressed keeping the juice away from air contact during the entire process. Fermentation was carried out gradually, maintaining a constant temperature and allowing for the extraction of rich fruit and mineral fragrances. The wine was kept on lees for three months and subjected to gentle rotation to minimize contact with yeast sediment.
Technical Data	Total Acidity (g/100ml) 6.0 g/L Alcohol % 13.1 pH 3.3 Residual Sugar (g/100ml) 2.2 g/L
Winemaker	Felipe Tosso
Vineyards	Located 30 km from the sea, Casablanca is a warm valley specializing in sophisticated white wines. Maritime breezes keep temperatures cool while the bright daytime sun encourages a lengthy growing season. Sandy clay loam soils allow the naturally low-vigor vines to produce bright, fresh tropical fruit flavors, while slow ripening ensures that natural sugars develop to finely balance the acidity and alcohol.
Tasting Notes	Pale green in color with citrus and tropical aromas of grapefruit, lime pineapple and pear. Elegant floral and mineral notes complement the delicate body which is finely balanced by crisp acidity, natural sugars and a ripe, clean finish.
Food Pairings	Enjoy with grilled vegetables, ceviche or a ripe tomato marinara.