

VIK 2014

VARIETIES

72% Cabernet Sauvignon, 15% Cabernet Franc, 13% Carmenere.

ORIGIN

Millahue, Cachapoal valley.

SOIL

Deep, porous decomposed granitic soil with good drainage.

CLIMATE

Temperate Mediterranean climate with a marine influence which moderates maximum temperatures.

AGING

25 months in French oak barrels.

TASTING NOTES

On 2014 VIK vintage, relevant decisions were made about leave the composition of the blend without Merlot giving more exposure to Cabernet Sauvignon, followed by Cabernet Franc and sealed by Carmenere. Once the wine is uncorked it can be observed the deep dark red and blue notes.

An elegant wine, finely processed with a linear structure palate, surprising tense with roundness tannins in the mouth, which creates remarkable experiences, with substantial and smoke nuances with a creamy mint and chocolate finish. The fragrance of a vigorous blackberry, dry cherry, plum compote, raspberry and spices like white pepper with a touch of black on the nose.

Food pairing: Wagyu steak, herb rubbed roasted lamb ribs.

Serving temperature: 16° - 18°C.



Residual Sugar 3,41 g/L | Total Acidity 5,28 g/L | pH 3,69 | Alcohol 14,1°

