

VIK A 2021 CARMENERE

VARIETIES

85% Carmenere, 10% Cabernet Sauvignon, 5% Syrah.

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

12 months in French oak "Barroir" barrels (barrels toasted with oak from our property).

TASTING NOTES

The VIK "A" concept reflects our terroir's will to express each variety in a place that is itself unique! These plots reveal to us the pure expression of Carmenère from Millahue, with its joyfully deep colour and cobalt hues that seduce the gaze. Its elegant aromas gift us black fruit like blackberries and plums and spicy notes that together generate a sound in the imagination that goes beyond pleasure to become transcendent. The mouth delivers fine-grained, rounded tannins and body that is expressive and abundant without being heavy. Meanwhile the acidity lends dynamism.

The Cabernet Sauvignon, like a good friend, provides structure and tension to the mouth, while on the nose red fruit and spices complement the wine's layers of flavours, delivering complexity and elegance.

🌡️ Serving temperature: 15° - 16°C.



Residual Sugar 3,52 g/L | Total Acidity 5,88 g/L | pH 3,64 | Alcohol 14,2°