

VIK 2019

VARIETIES

77% Cabernet Sauvignon, 23% Cabernet Franc.

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

20 months in French oak barrels and 6 months in *Barroir* barrels.

TASTING NOTES

An elegant, pure, dynamic, tense and vibrant wine in constant movement. This is its character, reflecting an exceptional vintage that has bestowed upon us an authentic, refined and noble expression of our Millahue *Terroir*. The firm, elegant, structured Cabernet Sauvignon provides lineal delivery of fine red fruit along with tannins that are smooth, vibrant and rather tense and mouth-filling. Meanwhile, the precise, fine and dynamic Cabernet Franc contributes minerality and delicate linearity through to the long and pleasant finish. It also delivers spices that fill us with inspiring movement that, together with the perfect, well-balanced acidity, craft a wine packed with flavours, giving us a complexity that is easy to read.

This was a relatively cool year: the cold spring and average summer temperatures facilitated the rapid ripening of tannins that are crunchy and dynamic. Then autumn was cool and so the ripe fruit was very expressive, dark-coloured, enigmatic and profound.

A beautiful dark, shiny colour. On the nose, it is very expressive, pure, precise and aromatic. In the mouth, it has outstandingly fine structure and is elegant with ripe, expressive fruit. The tannins are tense, noble and silky.

Serving temperature: 16° - 18°C.



Residual Sugar 3,62 g/L | Total Acidity 5,34 g/L | pH 3,66 | Alcohol 14,9°

