

# VIK 2021

## VARIETIES

77% Cabernet Franc, 23% Cabernet Sauvignon.

## 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

90% of the wine is aged for 26 months in *Barroir* barrels, while the remaining 10% is aged in vessels made from our clay from our *Amphoir* program, while also using native yeasts from our *Fleuroir* program.

## TASTING NOTES

With an elegant expression on the palate and a firm but fine structure, as always, the finely polished tannins are in movement with a unique vibration, developing in an elegantly long line. Without pattern, giving a sensation of unforgettable minerality and fine graphite. The vibration and movement are so fine they seem to practically float, leading to an eternally long finish.

In the aromas, the wine develops fine, perfectly ripened red and black fruits with spiced notes that give it a certain agility, while at the same time combining with notes of white and black pepper that make the wine dynamic. With hints of blue flowers.

Serving temperature: 16° - 18°C.



Residual Sugar 3,6 g/L | Total Acidity 5,51 g/L | pH 3,65 | Alcohol 14,6°

