

# VIK 2018

## VARIETIES

75% Cabernet Sauvignon, 25% 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

26 months in French oak barrels.

## TASTING NOTES

2018 was a cool year; spring was inspired and summer patient and this, together with the average temperatures, enabled the tannins to ripen quickly and they are crunchy and dynamic. Autumn was joyful and cool, without excesses, leading to an early harvest characterized by ripe fruit with pure perfumes that delight. The aromas are reflected in a dark colour and are enigmatic and profound.

A unique and elegant blend, showcasing the virtues of our terroir, the characteristics of the vintage and the hard work by the entire VIK team to obtain high quality while showing great respect for nature.

An expressive, honest, frank, elegant, pure and dynamic wine that is also tense and vibrant... this is its personality reflecting an exceptional vintage that has given us the most authentic and refined expression of our Millahue terroir. The Cabernet Sauvignon seduces with its firm and elegant yet patient structure and lineal delivery of fine red fruit with bright, vibrant, velvety and slightly tense tannins. The fine, precise Cabernet Franc contributes minerality and invites us to enjoy a pleasant and never-ending finish, encompassing in all its dimensions. It also provides spices that combine with the perfect, balanced acidity to craft a wine that is nervous, but relaxed and self-assured, and ends with a long, pleasant and unforgettable finish.

Serving temperature: 16° - 18°C.



Residual Sugar 3,92 g/L | Total Acidity 5,3 g/L | pH 3,65 | Alcohol 14,5°

