



OMEGA 2020 CABERNET SAUVIGNON

VARIETIES

Cabernet Sauvignon 75%, Carmenere 13%, Syrah 12%.

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.

VIK's terroir offers a majestic and natural landscape composed of 12 valleys, each one with its own micro-climate, distinct exposures, all within a wind-tunnel cooled by Pacific coastal breezes and the Humboldt Current and also by winds from high up in the Andes mountains that provide VIK with enormous complexity and exceptional variety.

AGING

18 months in French oak barrels.

TASTING NOTES

OMEGA 2020 is a deep ruby red. It has a pleasant freshness with notes of strawberries and a hint of spice.

This remarkable blend charms with perfectly balanced acidity and added complexity from the use of French barrels. It creates a dynamic wine with round and subtle tannins but at the same time, a wine with structure and body, leaving a pleasant and unforgettable finish.

Serving temperature: 15° - 16°C.



Residual sugar 3,23 g/L | Total acidity 4,94 g/L | pH 3,63 | Alcohol 14°