



VIK A

Cabernet Nouveau 2024

VARIETIES

100% 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.

TASTING NOTES

This great Cabernet Nouveau offers a deep and generous expression of our terroir, inspired by an elegant Cabernet Sauvignon, showcasing the youthful purity and diversity of Millahue. It reflects the cold winds from the Pacific Ocean and the ancient soils of the Coastal Range, all interpreted through a circular winemaking approach that respects nature.

It presents intense aromas of ripe red fruits, such as cherries, red currants, black currants, and raspberries, with delicate floral notes of roses and spices. On the palate, it is juicy and delightfully fruity, with a round, silky texture and soft, fine tannins with a clean and abundant flavor. Its balanced and intense acidity, sometimes sharp, adds movement and vibrancy, making it refreshing and enjoyable to drink, perfect for opening and enjoying immediately or keeping for just a few more months. Its bright, intense garnet or cherry color with violet reflections captivates the eye perpetually.

🌡 Best served at 12°C.



Residual Sugar 1,6 g/L | Total Acidity 5,56 g/L | pH 3,34 | Alcohol 12,9°