

VIK 2010

VARIETIES

56% Cabernet Sauvignon, 32% Carmenere,
5% Cabernet Franc, 4% Merlot, 3% Syrah.

ORIGIN

Cachapoal valley.

SOIL

Deep, porous decomposed granitic soil with good drainage.

CLIMATE

Temperate Mediterranean climate with a marine influence
which moderates maximum temperatures.

AGING

23 months in French oak barrels.

TASTING NOTES

VIK 2010 has a great firm structure and very elegant, which
is predominantly fresh and lively.

Deep ruby red. Complex and intense, with lots of fresh red
fruit, raspberry, and cherries mixed with harmonious notes
of blond tobacco and light floral touches.

It shows a dominance of red fruit well accompanied by
sweet spices, balsamic touches and flavor reminiscent of
hazelnuts, walnuts and coffee from the barrel.

Food pairing: Pair with red meats and game.

Serving temperature: 16° - 18°C.

Aging capacity: 15 years.



Residual Sugar 2,70 g/L | pH 3,69 | Alcohol 13,9°

