

VIK 2011

VARIETIES

55% Cabernet Sauvignon, 29% Carmenere,
7% Cabernet Franc, 5% Merlot, 4% 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

24 months in French oak barrels.

TASTING NOTES

Very bright and deep ruby red.

Red fruits (strawberry, raspberry) in perfect harmony with
secondary aromas from the barrel.

The wood perfectly respects the evolution of the aromas of
the wine. A balanced wine that is very subtle with a great
aromatic freshness. A fresh attack, silky, very thin, with
elegant and round tannins with long persistence. A very
elegant well balanced wine.

VIK 2011 has characteristics similar to the great wines of
Bordeaux but with more freshness, more fruit, more
dynamic with high percision of tannins without excess.

Food pairing: Duck magret with blueberry demi-glace.

Serving temperature: 16° - 18°C.

