

VIK 2012

VARIETIES

53% Cabernet Sauvignon, 35% Carmenere, 6% Cabernet Franc, 4% Merlot, 2% 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

26 months in French oak barrels.

TASTING NOTES

This wine is a vibrant and deep ruby red. Red fruits notes of strawberries and raspberries perfectly harmonize with the secondary aromas of the barrel. A balanced, subtle and focused wine, the attack is silky and fine, with persistent elegantly round tannins.

Balanced and elegant, the VIK 2012 presents characteristics similar to great Bordeaux wines but is distinctly fresh, fruit-forward, and energetic with precise and measured tannins. The wine is elegantly structured and voluptuous, providing an exquisite sensation on the palate.

Food pairing: Duck magret with blueberry demi-glace.

Serving temperature: 16° - 18°C.

