

VIK 2015

VARIETIES

85% Cabernet Sauvignon, 15% Cabernet Franc.

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.

AGING

26 months in French oak barrels.

TASTING NOTES

Our sixth vintage reveals the unique expression of our D.O.'s Cabernet Sauvignon and Cabernet Franc. Millahue Valley's multiple microclimates influence the wine's deep complexity, linear acidity, and delicate freshness. Cooling coastal breezes temper our hot afternoons and yield Cabernet Sauvignon that is elegant, powerful and dynamic, and Cabernet Franc that is a delicate and distinctly mineral. The nose is aromatic and floral, refined by the experience of six previous vintages. On the palate, the wine is lively and tense with silky round the tannins and flavors of ripe blackcurrant, red plum and a finishing note of wild thyme.

Food pairing: Fillet of Wagyu, Roasted Lamb Ribs with crushed fine herbs.

Serving temperature: 16° - 18°C.



Residual Sugar 2,30 g/L | Total Acidity 5,92 g/L | pH 3,61 | Alcohol 14°

