

VIK 2017

VARIETIES

78% Cabernet Sauvignon, 22% 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

This is a frank and honest wine that elegantly reflects its terroir in a pure way. The Cabernet Sauvignon seduces with its firm but patient structure and lineal delivery of fine red fruit with bright, vibrant, velvety and slightly tense tannins that dance on the palate. Meanwhile, in another chapter we learn from a precise and enigmatic Cabernet Franc that contributes minerality and elegance along with delicious juiciness, inviting us to enjoy a pleasant and never-ending finish, which is all-encompassing in its dimensions. It also provides spices that fill us with an inspiring, illuminating freshness and which combine with perfect, balanced acidity to craft a wine that is nervous, but relaxed and self-assured, and ends with a long, pleasant and unforgettable finish.

Food pairing: Wagyu short ribs with beetroot purée and grilled asparagus. Pasta stuffed with goat's cheese and dried fruit drizzled with basil pesto and truffle oil. Loin of lamb fried in a quinoa crust with baby carrots and parsley purée.

Serving temperature: 16° - 18°C.



Residual Sugar 2,32 g/L | Total Acidity 5,61 g/L | pH 3,69 | Alcohol 14,3°

