

VIK 2013

VARIETIES

67% Cabernet Sauvignon, 17% Cabernet Franc,
14% Carmenere, 2% Merlot.

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

This wine is a deep rich red with violet undertones. Ripe fresh red fruit aromas enhanced with spices emerge in the glass, delivering an aromatic complexity that awakening the senses. The attack is structured and elegant, typical of Cabernet Sauvignon, presenting velvety linear tannins on the mid-palate. Complex and appealing, French oak barrel aging imparts a unique liveliness to the wine coupled with hints of nuts and a subtle touch of mocha on the finish.

Food pairing: Wagyu steak, herb rubbed roasted lamb ribs.

Serving temperature: 16° - 18°C.



Residual Sugar 2,81 g/L | Total Acidity 5,53 g/L | pH 3,66 | Alcohol 13,9°

