



OMEGA NATURAL 2024

THE SONG OF NATURE —
THE PURE RESONANCE OF
MILLAHUE

VARIETIES

Cabernet Sauvignon 100%.

ORIGIN

Millahue, Cachapoal Valley.

WINEMAKING

Crafted under VIK's holistic philosophy of Circular Enology, with a naturalist, zero-intervention approach that lets the terroir of Millahue express itself without correction. Fermentation was spontaneous, guided by native yeasts gathered from wild spring flowers. The wine then rested in vessels made from the estate's own clay for a gentle, natural micro-oxygenation.

AGING

18 months in barrels crafted from fallen oak collected from VIK's own native woods.

TASTING NOTES

A deep, bluish-red hue introduces a wine of striking purity. The nose opens with a vivid burst of wild strawberries, layered over an earthy base of exotic spices and black pepper. On the palate, fine, perfectly rounded tannins carry real energy, framed by a bright, precise acidity that lingers on a long, elegant finish.

Serving temperature: 15° - 16°C.



Residual sugar 3,33 g/L | Total acidity 4,82 g/L | pH 3,72 | Alcohol 14,1°