

VIK 2016

VARIETIES

74% Cabernet Sauvignon, 26% 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

24 months in French oak barrels.

TASTING NOTES

An inspired spring and a patient summer with average temperatures nurtured the rapid ripening of tannins in the Cabernet Sauvignon and the Cabernet Franc. Fall ushered in an early but joyful and expectant harvest. Both varieties were perfect: tannins were crisp, tense, and nervous while also gently dynamic, accompanied by elevated fruit character marked by delicate aromas which lightly dance, seduce and enchant.

After a 24-month barrel aging, the wine was bottled. This vintage departs from its predecessors by blending Cabernet Sauvignon and Cabernet Franc exclusively. The maturity of the Cabernet Franc vines, apparent in the fruit's new-found authority, delightful minerality and acidity, allowed for more prominence in the blend accounting for almost a quarter of the assemblage. Cabernet Sauvignon, at 76% of the blend, provides the wine's long and dynamic structure and the nearly infinite finish. This vintage is precise, subtle, and elegant, delivering a story, whose chapters are visible in pours and pages turned in each sip. The story shares passionately the virtues of this terroir, the characteristics of the vintage as well as the entire team's endeavors for quality and respect for nature.

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

Serving temperature: 16° - 18°C.

