

VIK 2022

100
POINTS
VIK 2022
Gilbert & Gaillard
International
Challenge

99
POINTS
VIK 2022
James
Suckling

97
POINTS
VIK 2022
The Drinks
Business - Colin
Hay

POWER IN ELEGANCE, PRECISION IN NATURE

VARIETIES

79% Cabernet Franc, 21% Cabernet Sauvignon.

ORIGIN

Millahue Valley, Cachapoal, Chile.

SOIL - BORN FROM EXCEPTIONAL TERROIRS

VIK 2022 is a blend of two meticulously selected vineyard sectors: Cabernet Franc from “Las Casas”, grown in clay-loam lacustrine soils with optimal moisture balance, offering structure and aromatic complexity. Cabernet Sauvignon from “Los Lazos”, rooted in sandy-clay-loam colluvial soils with 50% sand and natural drainage, creating concentrated, elegant tannins. Together, these terroirs deliver a wine of depth, character, and finesse.

CLIMATE

Temperate Mediterranean climate with a marine influence which moderates maximum temperatures.

AGING

26 months in our proprietary “Barroir” barrels, crafted and toasted with native oak from our estate — honoring over 350 years of natural history. This exclusive aging process brings out the wine’s unique texture, aromatic signature, and sense of place.

A COLD YEAR, A BOLD WINE

The 2022 vintage was shaped by one of the coldest spring-summer cycles in two decades, leading to an uncommonly elegant wine with vibrant, precise tannins and a mineral-driven structure that showcases tension, purity, and freshness.

TASTING NOTES

Aromas: Rich layers of blackberries, ripe red fruits, fine liquorice, graphite, soft spices, and cassis.

Palate: Silky yet structured, with fine-grained tannins and impeccable balance. Its acidity energizes the wine, giving it lift and long-lasting length. A full mid-palate and persistent finish make every sip memorable.

Serving temperature: 16° - 18°C.



Residual Sugar 2,9 g/L | Total Acidity 5,3 g/L | pH 3,6 | Alcohol 14,6°

