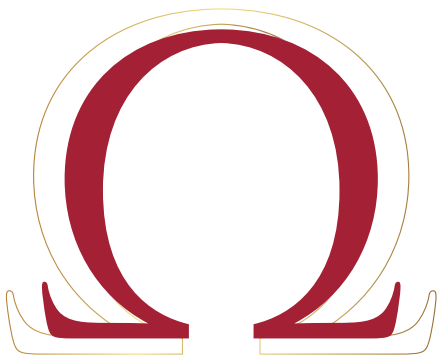




OMEGA CABERNET SAUVIGNON 2024

VARIETIES

Cabernet Sauvignon 85%, Carmenere 8%, Syrah 7%.

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. VIK's terroir offers a majestic and natural landscape composed of 12 valleys, each one with its own micro-climate, distinct exposures, all within a wind-tunnel cooled by Pacific coastal breezes and the Humboldt Current and also by winds from high up in the Andes mountains that provide VIK with enormous complexity and exceptional variety.

AGING

12 months in French oak barrels.

TASTING NOTES

Elegant and precise, Omega Cabernet Sauvignon unveils aromas of raspberries, strawberries, and blackberries, intertwined with subtle spicy notes and dried fruits. With an intense ruby-red color, it stands out for its minerality and silky texture on the palate. Its firm and vibrant structure is balanced by velvety tannins and seductive acidity, bringing tension and dynamism. An expressive and captivating wine with a long, refined finish.

Serving temperature: 15° - 16°C.



Residual sugar 3 g/L | Total acidity 5,02 g/L | pH 3,63 | Alcohol 14,1°