

**GOLD
MEDAL**VIK A Cabernet
Sauvignon 2022
The Drinks
Business - Summer
Tasting**GOLD
MEDAL**VIK A Cabernet
Sauvignon 2022
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Sauvignon 2022
James Suckling

VIK A 2022 CABERNET SAUVIGNON

VARIETIES

86% Cabernet Sauvignon, 14% Carmenere.

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

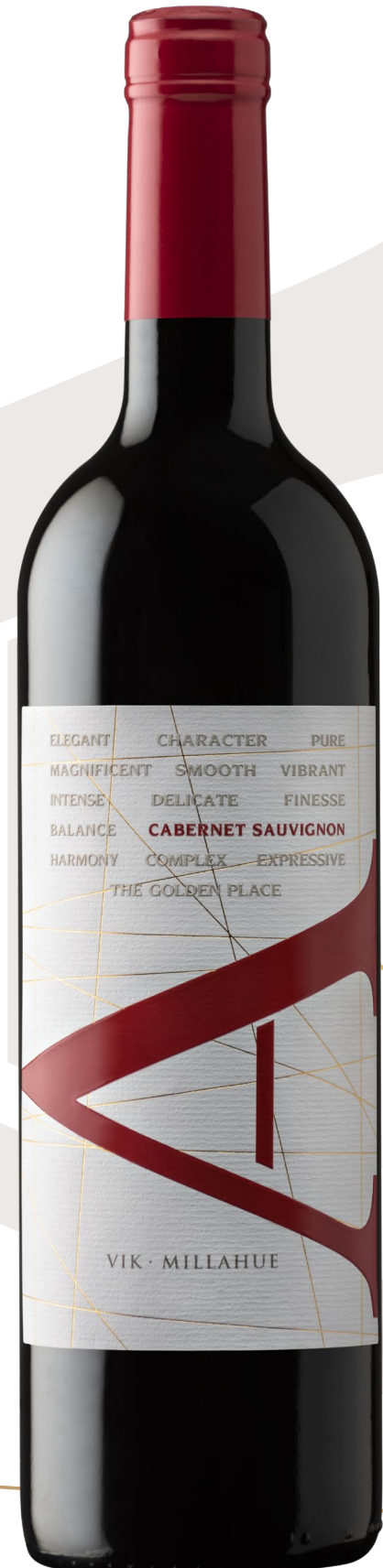
12 months in French oak "Barroir" barrels (barrels toasted with oak from our property).

TASTING NOTES

Deep, dark ruby-red in colour, VIK A 2022 offers red and black fruit aromas of ripe strawberries and raspberries, plums and blackberries. Aromas of fresh spices such as white and black pepper emerge alongside the dried fruit notes from the French oak barrels of our one-of-a-kind "Barroir" project, instilling in this wine the inimitable expression of our terroir.

This elegant, vibrant and dynamic wine with intense minerality has a unique silky mouthfeel. It offers firm structure with smooth, somewhat tense tannins and balanced, juicy acidity, giving rise to a nery wine with a long finish that you'll never forget.

 Serving temperature: 15° - 16°C.



Residual Sugar 3,4 g/L | Total Acidity 5,23 g/L | pH 3,58 | Alcohol 14°