

VIK A 2023 CABERNET FRANC

VARIETIES

85% Cabernet Franc, 15% Cabernet Sauvignon.

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

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

TASTING NOTES

Vibrant and intriguing, this wine showcases a pronounced minerality that lends it an unmistakable elegance. Its expressive nose combines aromas of strawberry, cassis, raspberry, and blackberry, enhanced by delicate spicy notes and hints of dried fruits like plums and almonds. Its ruby-red color with bluish highlights foreshadows a tense and vibrant palate experience, where perfectly balanced acidity brings dynamism and freshness. The velvety yet structured tannins support a firm and well-defined body, leading to an extraordinarily long and seductive finish that leaves an unforgettable impression on the palate.

 Serving temperature: 15° - 16°C.



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