

## VIK A 2023 CARMENERE

### VARIETIES

86% Carmenera, 8% Cabernet Sauvignon, 6% Syrah.

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

### TASTING NOTES

With a deep ruby-red color and bluish reflections, this wine captivates with its intensity and aromatic complexity. Notes of black fruits such as blackberries and blueberries unfold, intertwined with dried plums and an elegant hint of nuts like almonds. Its spicy character, with touches of black and white pepper, adds dynamism and depth.

On the palate, it is broad and enveloping, filling the mouth with a perfect balance between freshness and structure. Its vibrant acidity and round tannins provide tension and personality, culminating in a long, velvety, and persistent finish.

 Serving temperature: 15° - 16°C.



Residual Sugar 3,6 g/L | Total Acidity 5,1 g/L | pH 3,6 | Alcohol 14,2°