

STONEVIK

THE ULTIMATE NATURAL WINE



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STONEVIK is the Ultimate Natural Wine created in Nature by Nature.

Pure Cabernet Franc, Cabernet Sauvignon and Carménère grapes grown on the VIK estate, using the best practices of holistic, organic, and biodynamic traditions, are fermented in native VIK toasted oak barrels for one moon. The wine is then aged in seven handmade native VIK clay amphoras, three for the Universe and four for the Earth. They are aligned according to astronomical principles around a mandala in a natural electromagnetic energy field. The amphoras are semi-buried in our mountaintop *La Robleria* forest, protected by the towering oak trees and eagles flying above. There STONEVIK yields to the wisdom of the forest and each summer solstice nature gives us a pure and exceptional wine.

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STONEVIK is nurtured in VIK's amphora dolmens precisely placed within a gnomonic sundial shaped like the ring cairns of ancient time guiding the day and the shadows as they move through the Mandala. Reminiscent of Stonehenge, the **STONEVIK** twenty first century sundial is a circle formed of oak trees and amphora dolmens around an enormous granite boulder, all aligning with the stellar rhythms and telluric energies of the earth's electromagnetic fields to harness the natural energy of the earth. The granite boulder has been carefully placed to activate this natural energy of the Mandala, while the entrance has been set to align with the summer solstice.

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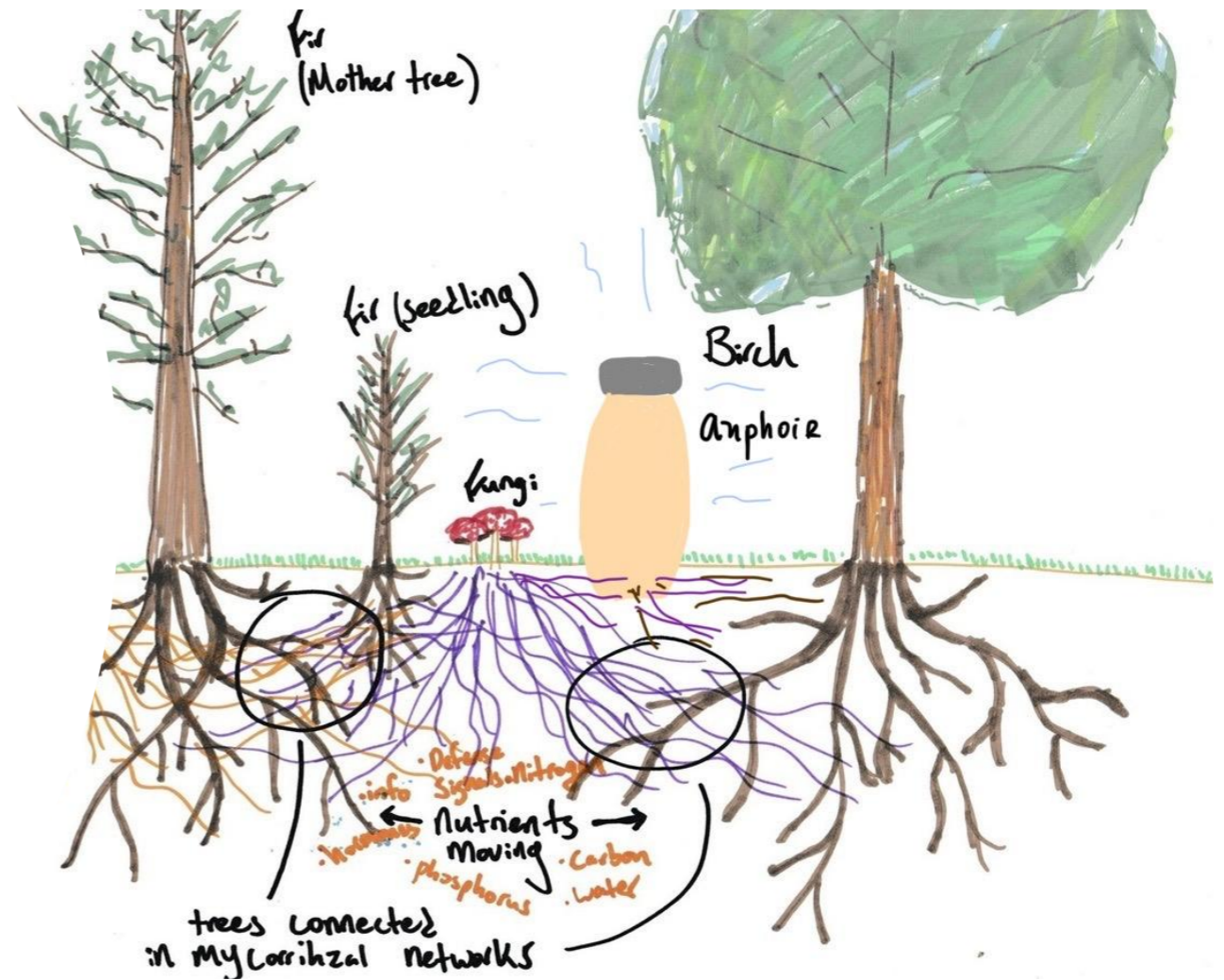
The clay amphoras holding the pure Cabernet Franc, Cabernet Sauvignon, and Carménère are semi-buried in the earth at La Robleria, VIK's 1000-meter-high mountaintop oak forest around an enormous granite boulder.

The amphoras are aligned with water veins, equinoxes, and solstices according to astronomical principles. The forest promotes micro-oxygenation in optimal conditions fostered by the thermal amplitude and the atmospheric pressure. The oval shape of the amphora naturally adjusts to the earth's movements and the movement of the wine inside the amphora furthering the process of micro-oxygenation.

The sound resonance of the electromagnetic field creates a special environment for the tannin's maturation process. All of this produces a more vibrant wine with greater tension. This process naturally accelerates the wine's evolution, and on each summer solstice nature gives us a pure and natural wine which we then just bottle.

The Wisdom of the Forest

VIK's oak forest is connected through an underground network of fungi, through which vital resources are sent and information is shared. All the trees in a forest establish different types of relationships, configuring a truly solid system. The towering oak trees and the eagles are the guardians of our wine





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Each day the cool winds from the Pacific Ocean sweep through VIK on their way to the peaks of the Andes Mountains.

Every night this cool mountain air returns to refresh our vineyard.

The marriage of these cool winds and the superb daily luminosity contributes greatly to VIK's exceptionally singular terroir.

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