



# STONEVIK

THE ULTIMATE NATURAL WINE  
2023

**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.

## VARIETIES

77% Cabernet Franc, 19% Cabernet Sauvignon, 4% Carménère.

## 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.

## TASTING NOTES

Dark ruby color with aromas of crushed terra cotta, earth, mushrooms, iodine, graphite, blackberries, sage, thyme and oak leaf. Full-bodied with tightly layered tannins that give a velvety sense of density but then remain agile and weightless. Chewy and flavorful but not heavy. Juicy finish. Hints of chocolate at the end.

**Serving temperature:** 16° - 18°C.

**LIMITED PRODUCTION:**

**5720**  
BOTTLES



Residual Sugar 3,8 g/L | Total Acidity 5,17 g/L | pH 3,58 | Alcohol 14,8°

