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VIK 2020

VARIETIES

76% Cabernet Sauvignon, 24% Cabernet Franc.

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

20 months in French oak barrels and 6 months in *Barroir* barrels.

TASTING NOTES

2020 was a cool year; spring was inspired and verdant, while summer brought medium to high temperatures, enabling the tannins to ripen quickly and become crunchy and dynamic. Then, during an autumn of moderate temperatures without extremes, the harvest got underway, producing ripe fruit of a deep, dark colour.

The 2020 vintage of VIK is expressive, honest, genuine, elegant, pure and dynamic, as well as tense and vibrant. Its unique character showcases an exceptional vintage that delivers the most authentic and refined expression of our terroir in Millahue (Cachapoal Valley).

This 2020 blend is based on our 2 flagship varieties: Cabernet Sauvignon, which seduces with its firm, elegant structure and lineal delivery of fine red fruit with bright, vibrant, velvety and slightly tense tannins that fill the palate. And Cabernet Franc with a fine, mineral profile balanced with unique acidity, which contributes a lovely and unforgettable finish.

Star-bright, dark burgundy colour. The fruit-filled nose is very expressive, pure and aromatic. In the mouth, the structure is very fine, tense and elegant. The tannins are delicious, noble and silky.

Serving temperature: 16° - 18°C.



Residual Sugar 3,95 g/L | Total Acidity 5,32 g/L | pH 3,61 | Alcohol 14,8°

