

## VIK A 2020 CABERNET SAUVIGNON

### VARIETIES

85% Cabernet Sauvignon, 15% Carmenere.

### 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

18 months in French oak barrels.

### TASTING NOTES

VIK A Cabernet Sauvignon 2020 showcases its fine terroir. It is a vibrant, tense and often linear wine with tannins that are rounded and restless. They make juicy progress through the mouth, delivering balanced acidity and evoking fresh aromas of red fruit and spices like black pepper. The palate is complex with many layers of flavours interwoven with its aromas.

🌡️ Serving temperature: 15° - 16°C.



Residual Sugar 3,12 g/L | Total Acidity 5,10 g/L | pH 3,64 | Alcohol 14°