



## OMEGA 2022

### VARIETIES

Carmenere 87%, Cabernet Sauvignon 8%, Syrah 5%.

### 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.

VIK's terroir offers a majestic and natural landscape composed of 12 valleys, each one with its own micro-climate, distinct exposures, all within a wind-tunnel cooled by Pacific coastal breezes and the Humboldt Current and also by winds from high up in the Andes mountains that provide VIK with enormous complexity and exceptional variety.

### AGING

12 months in French oak barrels.

### TASTING NOTES

This elegant and precise blend shows the amazing personality of the Carmenere with soft and velvety tannins, a bold mouth feel, and a dynamic rhythm between the different layers of flavor. The Cabernet Sauvignon accents with a magnificent structure that makes the wine vibrant and adds tension, while the blue flowers from the Syrah highlight the finesse of this wine.

Serving temperature: 15° - 16°C.



Residual sugar 3,34 g/L | Total acidity 5,4 g/L | pH 3,53 | Alcohol 14,1°