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HISTORY

Under the direction of Alexander and Carrie Vik, a team of some of the most knowledgeable and passionate professionals came together with the singular mission to produce the best wine that the exceptional terroir at VIK vineyard could offer. The goal from inception has been to have VIK join the pantheon of the great wines of the world.

The vineyard location in Millahue (in the Mapuche language, “place of gold”) was selected after two years of intense scientific research and more than 4,000 meticulous deep-soil studies to find the ideal terroir to grow the best grapes, which would then express themselves in an exceptional wine. Climate conditions were taken under careful consideration; weather stations were installed and a team of scientists and wine agricultural experts intensely researched all elements of the terroir, including the diversity of exposures to the sun, wind, soil types and conditions, hydric flows, thermal amplitude and geographic orientation. All of these essential elements further determined the VIK vineyard location as the optimal location to grow the perfect grape. The vineyard consists of twelve expansive valleys situated on 11,000 acres of land. Varietals grown at VIK vineyard include Cabernet Sauvignon, Carménère, Syrah, Cabernet Franc and Merlot.

The team began planting the vines in 2006. Nearly a decade in the making, in 2015 VIK vineyard released its premier vintage, VIK 2011, followed by the debut of Milla Cala in 2016. The family of wines was joined during 2017 by La Piu Belle. Each wine offers its own distinct personality while still reflecting the holistic VIK philosophy.

VINIFICATION

We characterize the wine by adapting each vat to an appropriate vinification process, respecting the origin of the grape and the organoleptic definition of each block.

We harvest the grapes manually up to 3 times per night when the grapes are cool. Each harvest is done according to the maturity level of the grapes in order to obtain only those of the highest quality. The grapes are then sorted in the most modern grape selection line in Chile.

Our team takes great care in maintaining the nature and uniqueness of each block by transporting the grapes from each block by gravity to individual stainless steel vats to maintain the freshness of the fruit and the aromatic precision of the wine.

The pre-fermentative maceration is carried out at 8°C for 5 to 6 days. During the alcoholic fermentation we perform up to 5 pump overs daily to extract the color and the tannins. When the fermentation is complete each block is tasted and placed into high quality french barrels for between 22 to 24 months. When the components of the different blocks are in perfect balance, they are blended together in different percentages to reflect the best wine for each vintage. The wine is then returned to the french barrels for between 1 and 4 months, until our oenologist, Cristian Vallejo, decides it is ready to be bottled. After this process, the wine is kept lying in bottle for 18 to 24 months before release.





TASTING NOTES

Very bright and deep ruby red.

Red fruits (strawberry, raspberry) in perfect harmony with secondary aromas from the barrel.

The wood perfectly respects the evolution of the aromas of the wine.

A balanced wine that is very subtle with a great aromatic freshness.

A fresh attack, silky, very thin, with elegant and round tannins with long persistence.

A very elegant well balanced wine.

Vik 2012 has characteristics similar to the great wines of Bordeaux, but with more freshness, more fruit, more dynamic with high percision of tannins without excess.

The wine has great structure and body that deliver an exquisite mouthfeel on the palate.

VIK 2012

TYPE OF WINE
RED BLEND

VARIETIES
53% CABERNET SAUVIGNON,
35% CARMENERE,
6% CABERNET FRANC,
4% MERLOT,
2% SYRAH

ALCOHOL
14%

pH
3,74

RESIDUAL SUGAR
3,08 g/L

TIME IN BARREL
26 MONTHS (100% French Barrels)

AGING CAPACITY
25 YEARS

SERVING TEMPERATURE
16-18° C