



SEÑA 2015

Ocoa, Aconcagua Valley - Chile

Seña was created as a joint venture between Eduardo Chadwick and Robert Mondavi back in 1995, with the dream of making a wine that would show Chile's full potential, a wine that would be welcomed, in time, among the world's First Growths. Modelled on a Bordeaux style, it would have a Chilean soul given by its Carmenere variety, grown under biodynamic farming principles in the Aconcagua Valley.

VINTAGE 2015

*Moderately warm and early season.
Classic elegance.*

After a mild winter with average rainfall, the 2014 – 2015 season was moderately warm and dry—except for a refreshing bit of rain in March—and ultimately resulted in very healthy grapes.

Spring began warm, October was hot, and cooler weather followed in November and December with lower temperatures than usual. The absence of rain and moderate temperatures later in the spring resulted in good flowering, fruit set and a balanced number of bunches.

Within the usual range in January, temperatures gradually increased in February, and the season ended with record-breaking highs in March and April.

The season's balanced yield helped moderate the pace of ripening somewhat. Still, it was essential to closely monitor its advance as we had a minimal margin of error for determining the best harvest date for each lot. Picking 7 – 12 days earlier than usual was key to maintaining the extreme elegance and freshness we seek for our Seña wines.

"Seña 2015 displays an intense red hue with strikingly purple edges. The nose is intense and complex, with red and black fruit aromas, such as raspberries, cherries, currants and blueberries, with soft touches of dill, blond tobacco, cedar, and olive notes. The palate follows the aromas with the same fruit complexity and lasting structure perceived in the nose, where the fruity flavours mingle with cocoa, nutmeg and coffee. An elegant, deep and tense wine with a perfect balance between very fine tannins, nice acidity and fruit intensity. With a long and promising ageing potential."

*Francisco Baettig, Winemaker
February 2017*

ASSEMBLAGE
57% Cabernet Sauvignon
21% Carmenere
12% Malbec
7% Petit Verdot
3% Cabernet Franc

ALCOHOL 13.5%

AGEING
22 months
88% in French oak barrels
(65% new)
12% foudres