



SEÑA 2019

Ocoa, Aconcagua Valley - Chile

Seña, was created as a joint venture between Chilean Eduardo Chadwick and American Robert Mondavi way back in 1995. Their aim was to make a wine that would demonstrate the full potential of Chile. Modelled on a Bordeaux style, it would have a Chilean soul, with its grapes grown under biodynamic farming principles in the Aconcagua Valley. Their dream was to create a wine that would be welcomed, in time, among the world's First Growths.

Seña 2019, its 25th Anniversary vintage, showcases that full potential in a wine of balance, depth and elegance. It yet again champions Chile's Carmenere grape and showcases the grape, the region, and the nation.

VINTAGE 2019

*A warm spring and cool summer.
A complex wine with elegance - and great ageing potential.*

After a mild winter and a shortfall of rains, warm temperatures encouraged a fast spring start with a very healthy bud break, and perfect flowering and fruit set as October to December were warmer than usual.

Although 2019 is considered to be a warm vintage in Chile, our Seña vineyard enjoyed a cooler than average summer, resulting in a total heat summation of 1,478 DD. This was exactly the same as in 2018 and very much in line with our historical records.

Being sited close to the sea and with the benefit of coastal winds, temperatures fortunately cooled during January, March and April, allowing for a long hanging period. This gave rise to a slower accumulation of the sugars needed to balance the gradual softening of tannins and the development of fruit driven flavours: So the wines' fruit intensity and bright acidity was preserved.

The 2019 harvest started on March 15th delivering a rather small crop with complex aromas and flavours. The young wines had a seamless texture, good structure and silky tannins combined with great length, elegance and finesse, that shines out all the way through it. This is a great vintage of Seña which will need some time in bottle to reach its full expression and intensity. Its fresh and vibrant acidity promises tremendous ageing potential.

"A deep, bright ruby red colour with purple hues, Seña 2019 shows complexity on the nose with red and black fruits aromas and a distinctive freshness. Several layers of aromatics deliver suggestions of pepper, dill and rosemary alongside coffee beans, pastries and vanilla. On the palate Seña shows notes of blueberry pie and cassis cream whilst brimming with fresh-picked red and black fruits. Seña 2019 is a very elegant wine, with great structure, complexity and depth – with notable freshness and polished tannins."

*Francisco Baettig, Winemaker
February 2021*

ASSEMBLAGE
60% Cabernet Sauvignon
21% Malbec
15% Carmenere
4% Petit Verdot

ALCOHOL 13.5%

AGEING
22 months
90% French oak
barrels (80% new)
10% foudres