



SEÑA 2020

Aconcagua Valley - Chile

Seña was created in 1995 as a joint venture between Eduardo Chadwick and Robert Mondavi, who shared a dream of making a wine that would show Chile's full potential, a wine that would come to 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 2020

Warm, early season.

Dense, powerful and rich wine with rounded tannins.

This warm vintage complemented with a precise irrigation enabled a rapid and even bud break on a regular date, showing early signs of a great wine. The warm temperatures allowed for good development in the vineyard, with early flowering in the spring. December and January continued with more moderate temperatures, allowing veraison to proceed beautifully under very healthy and homogeneous conditions.

The milder conditions during February, influenced by the cool winds from the Pacific Ocean, helped preserve the acidity and aromatic compounds in the grapes. Temperatures rose again in March, resuming the season's trend of high temperatures, determining a rich and opulent style for the wine. The deeply-rooted vines embraced our rich terrior, which farmed under biodynamic principles, delivered optimal amounts of minerals and nutrients. Precise canopy management was essential to encourage ventilation and embrace the sunny days to achieve a smooth ripening with concentrated compounds in the fruit, gaining the perfect balance between accumulation of sugars and phenolic maturity.

As expected, harvest began seven days before the historic dates during the second week of March. 2020 was a vintage that produced very concentrated, powerful and exuberant wines according to the weather and terrior conditions. Our experienced team successfully produced a magnificent balanced and complex wine with uncommon layers of depth and structure as well as fine-grained, rounded tannins, displaying its elegance with fresh aromas, good acidity, and rich colour.

"A deep and beautiful garnet-red colour with violet hues, the 2020 Seña presents complexity on the nose with multiple layers of fresh red-fruit aromas such as cherries and raspberries accompanied by violets and pleasing touches of dill and rosemary, all framed by light notes of sweet spices. The palate shows young fruits, more sweet spices, and smooth balsamic tones. It is fresh and juicy with elegant fine-grained tannins that create to a silky and pleasing sensation. The 2020 vintage of Seña shows elegance and balance with an ample and profound finish."

*Francisco Baettig, Winemaker
February 2022*

ASSEMBLAGE
53% Cabernet Sauvignon
25% Malbec
15% Carmenere
7% Petit Verdot

ALCOHOL 13.5%

AGEING
22 months
90% French oak
barrels (78% new)
10% foudres