



SEÑA 2023

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 an Andean soul, grown under biodynamic farming principles in the Aconcagua Valley.

VINTAGE 2023

A warm season with cool coastal mornings during the summer resulted in vibrant, intense flavors and excellent structure

With 228 mm of winter rainfall, slightly below average, the soils were well-nourished for the growing season. The ripening season was warm, with a 1.7% rise in average temperatures. Spring saw temperature fluctuations. As a result, bud break occurred around the usual dates, but it was more heterogeneous than normal, leading to a longer flowering window.

Despite a higher heat summation during the summer, mean temperatures remained average due to elevated maximum temperatures being balanced by lower minimums. This contrast resulted from an increased number of foggy mornings, which facilitated quick fruit ripening while preserving acidity and enhancing anthocyanin accumulation. March was warm, so to achieve the flavor profile we aim for in Seña, the picking dates began 7 days earlier.

Harvest began with Malbec on March 7, followed by Cabernet Sauvignon (mid-March to April 12), Petit Verdot (early April), and concluded with Carmenere (April 24 – May 11). Yields were slightly above average, yet berry size remained small, ensuring quality and concentration.

"Seña 2023 is a brilliant cherry-red colour with violet hues. The nose presents complexity and elegance, highlighting fresh red fruits like currants, along with floral notes of lavender and a touch of graphite. In the background, delicate balsamic and spicy nuances emerge, reminiscent of incense and cigar box. On the palate, intense flavours of fresh red fruit are perceived, accompanied by soft notes of marzipan, spicy notes of tobacco, toasted coffee, and licorice make an appearance. With excellent structure, its fine, polished tannins offer a fresh and elegant palate, with great persistence and balanced acidity, and remarkable linearity that enhances its freshness and precision. A wine with excellent aging potential."

*Emily Faulconer, Winemaker
February 2025*

ASSEMBLAGE

60% Cabernet Sauvignon
19% Malbec
15% Carmenere
6% Petit Verdot

ALCOHOL 13.5%

AGEING

18 months, 90% in French oak barrels and 10% in foudres