



SEÑA

Sharing their dream, efforts and dedication, in 1997 Eduardo Chadwick and Robert Mondavi released the first vintage of Seña (1995), Chile's first icon wine. This marked a milestone and initiated the path for making ultra-premium wines in Chile.



SEÑA 2019

Ocoa, Aconcagua Valley, Chile

ESTATE

Seña, Chile's first Icon Wine, is the product of two great families, the Chadwicks and Mondavis. It is the embodiment of their shared commitment to encapsulate the spirit of Chile, its land, and passion for excellence all within a single wine. The name, Seña, means "sign" or "signature" as a manifestation of this shared desire. With the first vintage produced in 1995, Seña has always been a Cabernet Sauvignon-based blend with a heavy influence of the other classic Bordeaux varietals.

VINEYARD

The vineyard lies over three main types of substrata: volcanic rocks (andesite and volcanic breccias) in the upper terraces, colluvium brought by gravity from above along the slopes (medium section soils), and alluvium. The Mediterranean climate in this valley ensures warm, dry summers, bright sunny days and cold, rainy winters. Due to its proximity to the Pacific Ocean, the median temperatures are low, however, the vineyard's position on the eastern side of the Coastal Mountains protects the vines from the direct effect of the ocean's strong, cold winds and creates cool-climate conditions, perfect for producing red grapes that reach an excellent level of maturity with balanced acidity that provide great elegance and finesse.

Farming: Seña is deeply committed to authenticity, sustainability, and biodynamic farming. These practices work with energies that create and maintain the natural cycle of life, giving rise to a wine with a true sense of place.

WINEMAKING

Variety: 60% Cabernet Sauvignon, 21% Malbec, 15% Carmenera, 4% Petit Verdot

Fermentation: Grapes are fermented in temperature-controlled, stainless steel tanks

Aging: Matured in French oak barrels (80% new) and foudres (10%) for 22 months

Alcohol: 13.5%

VINTAGE

After a mild winter with a shortfall of rain, warm temperatures encouraged a fast spring with a very healthy bud break, followed by perfect flowering and fruit set. Although the 2019 vintage is considered warm in Chile, the Seña vineyard enjoyed a cooler than average summer. Being sited close to the sea and benefiting from the coastal winds, the vineyard fortunately cooled from January through April, allowing for a long hang period. This gave rise to a slower accumulation of the sugars and allowed for the gradual softening of tannins alongside the development of fruit driven flavors. Harvest commenced on March 15th, delivering a rather small crop with complex aromas and flavors. The young wines had a seamless texture, good structure and silky tannins combined with great length, elegance and finesse. 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 aging potential.

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"Such beautiful aromas of crushed berries, currants, walnuts, allspice and nutmeg follow through to a full body with tight, ultra fine tannins that provide length and intensity. A finish of slightly dried cherries with wet earth, slate and stone. Chewy and fine-grained. A wine with soul and length. Give it time." - J.S., 9/2021

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