



SEÑA 2021

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 the Carmenere variety, grown under biodynamic farming principles in the Aconcagua Valley.

VINTAGE 2021

An outstanding vintage due to moderately cool conditions that translated into a slow smooth ripening of the grapes.

Pure, elegant and refined wine.

The season saw average rainfall with 282mm falling between May and October and this enabled the aquifers in the valley to recover their levels ready for the coming season. With a total heat summation of 1,425 DD, slightly fresher than historical averages, that created an ideal slow growing season. In spring, the temperatures were within historical levels favouring a perfect fruit set. The summer was slightly cooler and cloudier than other years, with some refreshing rain (9mm) in late January, which ensured a gentle ripening of healthy grapes. During late March, the Seña vineyards were blessed with moderately warm days, allowing the grapes to reach perfect maturity.

The harvest got underway as expected with Malbec between late March and mid-April. Next came the Cabernet Sauvignon in the first two weeks of April, overlapping with the Petit Verdot in the second and third weeks of April. We finalized the harvest with the Carmenere.

The 2021 vintage will be remembered as an exceptional year with ideal conditions resulting in a vibrant wine of great purity. A wine with high aromatic complexity, refreshing acidity and delicious linear palate with fine-grained tannins. A vintage with an extraordinary ageing potential.

“Seña 2021 is a beautiful deep ruby colour with violet hues. The nose reveals delicate notes of strawberries, cassis and rose petals, framed by hints of cloves, spice and cocoa. Red fruit and blackcurrants, pastries and dark chocolate make for a delicious palate where the tension is perfectly balanced by the juicy acidity and fine-grained tannins, tracing a smooth and vertical backbone through the palate. This wine can be enjoyed for many years to come.”

*Francisco Baettig, Winemaker
February 2023*

ASSEMBLAGE
50% Cabernet Sauvignon
27% Malbec
17% Carmenere
6% Petit Verdot

ALCOHOL 14%

AGEING
22 months,
90% in French oak barrels
(70% new) and
10% in foudres