

Rocas de Seña 2020 6x75cl

Winemaker Notes

The 2020 vintage of Rocas de Seña has a beautiful purple colour. Subtle aromas of coffee and Asian spices with a touch of mocha from the oak create a very deep and complex nose. The palate is vibrant and tense with good density and shows multiple layers of fresh fruits, spices, and balsamic notes with a hint of smoke. It displays great freshness and a smooth texture with a long and juicy finish. This is a very elegant and splendidly youthful wine.

Vineyard

Some plots that could be used in SEÑA may finally be included in the Rocas de Seña blend, depending on how their quality is judged during the blending tastings. Additional plots located nearby in another estate owned by the family since 1999. The North-East exposure of these plots contribute to a higher heat summation than in the Seña estate, so it allows for a perfect ripening of Mediterranean varieties like Syrah and Grenache that are added into Rocas de Seña blend.

Winemaking

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Vintage

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 vintage. 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.

Food match

Grilled and Roasted Red Meats

Delicious with steak and stews



Grapes

35% Malbec
28% Syrah
17% Cabernet Sauvignon
12% Petit Verdot
6% Grenache
2% Carmenere

Region/Appellation

Aconcagua Valley

Alcohol by volume

14.00%

Residual Sugar

2.45 g/l

pH

3.48

Total Acidity

6.19 g/l

Drinking Window

2024 - 2030+

Tasting Guide

A B C D E
Light Medium Full

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