

# Rocas de Seña 2021 6x75cl

## Winemaker Notes

“A purple-coloured wine with subtle aromas of violets, sage, cherries and blueberries that give way to so toast notes and hints of dill and cloves. On the palate, Rocas de Seña 2021 showcases layers of fresh fruit like strawberries, sour cherries, pomegranate and blueberries along with savoury notes of pastries and nuts. It is fresh and juicy with pleasant, ne-grained tannins followed by a long linear and vibrant finish.”

## 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

“A purple-coloured wine with subtle aromas of violets, sage, cherries and blueberries that give way to so toast notes and hints of dill and cloves. On the palate, Rocas de Seña 2021 showcases layers of fresh fruit like strawberries, sour cherries, pomegranate and blueberries along with savoury notes of pastries and nuts. It is fresh and juicy with pleasant, ne-grained tannins followed by a long linear and vibrant finish.”

## Vintage

Moderately cool conditions translated into a slow and smooth ripening of the grapes. Vibrant, precise and intense 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 vineyards were blessed with moderately warm days, allowing the grapes to reach perfect maturity. The grapes were harvested between mid-March and mid-April, starting with the Grenache, followed by the Malbec and then the Mourvedre and Syrah and ending with the Cabernet Sauvignon and Petit Verdot.

## Food match

Delicious with steak and stews



### Grapes

35% Malbec  
21.3% Syrah  
19.8% Cabernet Sauvignon  
9.8% Grenache  
5.4% Mourvedre  
8.7% Petit Verdot

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
14%

Residual Sugar  
2.32 g/l

pH  
3.52

Total Acidity  
6.36 g/l

Drinking Window  
2025 - 2035

### Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed  
31/03/2025