

# Seña Library Release 2009

## 6x75cl

### Winemaker Notes

Deep violet-ruby-red in colour with nearly black tints, on the nose Seña 2009 offers fresh red and black fruit such as raspberries, cherries, blackberries, and blueberries, followed by notes of tobacco and cedar, along with a light spicy, floral touch. Equally complex on the palate, its flavours mingle with its firm structure and fine tannins that, in concert with its good acidity, presage a beautiful evolution in the bottle.

### Vineyard

The grapes were sourced from our 350 hectare Seña Hillside Vineyard in the Valle de Aconcagua, located 41 km (25.5 mi) from the Pacific Ocean. This region features an extended dry season with moderately warm summer days cooled by gentle afternoon breezes that blow in from the Pacific Ocean. The vineyards are planted on a hillside with a north-eastern solar exposure that gives each parcel its own mesoclimates, which in turn produces wines with distinct characters. Colluvial soils on the slopes present a variety of textures and stone proportions.

### Winemaking

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### Vintage

The climatic conditions for the 2008–2009 season were particularly conducive to producing healthy grapes because there was almost no precipitation during the growth period. Mean temperatures were lower in the first half of the growing period (October–December) compared to those in 2006–2007 and 2007–2008, primarily due to lower than average high temperatures. Like the rest of the country, the interior of the Valle de Aconcagua had a warm, dry summer in 2008–2009 that extended into March and even April. Because the temperature spikes were short, overall mean temperatures were lower than in the previous season. Our Seña vineyard in particular had a total heat summation of just 1,468 degree days, which confirms the zone as a producer of red wines that are more elegant, lively, and nicely acidic than full-bodied.

### Food match

Grilled and Roasted Red Meats

Enjoy with a rich beef stew or roasted leg of lamb.



### Grapes

54% Cabernet Sauvignon  
21% Carmenere  
16% Merlot  
6% Petit Verdot  
3% Cabernet Franc

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
14.50%

Residual Sugar  
2.97 g/l

pH  
3.37

Total Acidity  
5.72 g/l

Drinking Window  
2024 - 2030

### Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed  
05/01/2025