

Seña 2014 6x75cl

Winemaker Notes

Deep ruby red with a crimson hue, Seña 2014 is an extremely complex wine that reveals a profound, layered and intense bouquet of red fruit including raspberry, red cherry combined with cedar, bay leaf, dill and subtle tobacco notes and a touch of anise, all framed by light aromas of cocoa and clove. The palate is rich, concentrated and full-bodied exhibiting abundant, youthful, yet supple tannins and a lingering finish.

Vineyard

The grapes were sourced from our 350 hectare Seña Hillside Vineyard in the Valle de Aconcagua, located 41 km 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.

Winemaking

The grapes were handpicked in the morning and transported to the winery in 12-kg boxes for a careful inspection on a double sorting table to eliminate plant matter and defective berries. The grapes were fermented in stainless steel tanks at 25°–31°C (77°–88°F), depending on the variety and the level of extraction desired. Three pump overs were carried out daily during fermentation to rotate 0.5–1.5 times the volume of the tank. Total maceration time ranged from 15 to 30 days for the Cabernet Sauvignon, Merlot, Malbec and Carmenere, and 8 to 12 days for the Petit Verdot, according to the development of each block vinified. The final blend was racked to French oak barrels (67% new) and aged for 22 months, during which time malolactic fermentation and stabilization occurred naturally.

Vintage

The 2013 - 2014 season started with some frosts at the end of winter that resulted in lower yields. But then, temperatures gradually rose during spring, which, coupled with dry conditions, favoured powering, fruit set and healthy vineyards. A warm and dry summer blessed us with a homogeneous and short veraison. Temperatures gradually diminished to nish with a dry and slightly cool season giving birth to wines with great tannic structure and depth, along with outstanding aromatic and avor intensity.

Food match

Grilled and Roasted Red Meats

Delicious with steak and stews



Grapes

60% Cabernet Sauvignon
16% Carmenere
11% Malbec
8% Merlot
5% Petit Verdot

Region/Appellation

Aconcagua Valley

Alcohol by volume

14.00%

Residual Sugar

2.53 g/l

pH

3.52

Total Acidity

5.8 g/l

Drinking Window

2024 - 2044

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

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