

Seña 2021 3 x Magnums

3x150cl

Winemaker Notes

"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.

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

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

Vintage

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 finalised 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 a delicious linear palate with fine-grained tannins. A vintage with an extraordinary ageing potential.

Food match

Grilled and Roasted Red Meats

Delicious with steak and stews

Grapes

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

Region/Appellation
Aconcagua Valley

Alcohol by volume
14.00%

Residual Sugar
2.35 g/l

pH
3.51

Total Acidity
6.02 g/l

Drinking Window
2024 - 2035

Tasting Guide

A B C D **E**
Light Medium Full

Tasting note printed
03/07/2024