Seña 2015

Grapes
57% Cabernet Sauvignon
21% Carmenere
12% Malbec
7% Petit Verdot
3% Cabernet Franc

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.50%

Residual Sugar
2.21 g/l

pH
3.55

Total Acidity
6 g/l

Drinking Window
2023 - 2045

Tasting Guide

A	B	C	D	E
Light		Medium		Full

Tasting note printed
29/03/2024

Winemaker Notes

Seña 2015 displays an intense red hue with strikingly purple edges. The nose is intense and complex, with red and black fruit aromas, such as raspberries, cherries, currants and blueberries, with some touches of dill, blond tobacco, cedar, and olive notes. The palate follows the aroma with the same fruit complexity and lasting structure perceived in the nose, where the fruity flavours mingle with cocoa, nutmeg and coffee. An elegant, deep and tense wine with a perfect balance between tannins, acid and fruit. With a long and promising ageing potential.

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 24°–30°C (75°–86°F), depending on the variety and the level of extraction desired. The 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, Carmenere, Malbec and Cabernet Franc, and 8 to 12 days for the Petit Verdot, according to the development of each block vini ed. e nal blend was racked to French oak barrels (65% new) and aged for 22 months, during which time malolactic fermentation and stabilization occurred naturally.

Vintage

The 2015 season was a dry one, especially during the growing season. Winter was mild with average rainfall records of 283 mm, but for each month between October and April we had almost no precipitation, except for a slight rain in March, that had a positive refreshing effect. Spring started with temperatures higher than those recorded by historical average, especially during October, when the heat summation accumulated was 19% above a normal year. This gave a significant kick to the start of the vegetative growth, achieving a well-balanced and healthy canopy. November and December moved from average to cool. These conditions favoured us with a steady flowering, fruit set and healthy fruit conditions. In all, the total heat summation was 5,6% higher than our recorded averages.

Food match

Grilled and Roasted Red Meats

Delicious with steak and stews