

# Seña 2013 3 x Magnums

## 3x150cl

### Winemaker Notes

A beautiful, deep ruby-red colour with violet tints, on the nose Seña 2013 offers black pepper and incense notes mingled with aromas of fresh black and red fruits such as blueberries, blackberries, plums and cherries, followed by dark chocolate and balsamic notes of sage and tobacco, which lend a finishing touch that enhances the complexity of the blend. A balanced and impeccably elegant wine.

### 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

To maximize quality, the fruit is handpicked exclusively in the morning and brought to the winery in 12 kg boxes for careful inspection on a double sorting table to eliminate plant matter and imperfect berries that could affect the final quality of the wine. The grapes were fermented in stainless steel tanks at 24°-28°C, depending on the variety and 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 14 to 32 days for the Cabernet Sauvignon, Merlot, Cabernet Franc, and Carmenere, and 6 to 8 days for the Petit Verdot, according to the development of each block vinified. The final blend was racked to French oak barrels (77% new) and aged for 22 months, during which time malolactic fermentation and stabilization occurred naturally.

### Vintage

The vintage started with a cool and dry winter marked by several light rains. A mild spring followed. Moderate warm days led to a homogeneous flowering and fruit set. These optimal weather conditions were followed by a moderate summer, with cooler temperatures than the previous season, mainly in February, allowing a slow and long ripening process. Thanks to a cooler than average February, the fruit had therefore a longer hang-time while sugar levels increased slowly, achieving a perfect phenolic maturity in all varieties.

### Food match



#### Grapes

58% Cabernet Sauvignon  
15% Carmenere  
12% Malbec  
10% Merlot  
5% Petit Verdot

#### Region/Appellation

Aconcagua Valley

#### Alcohol by volume

14%

#### Residual Sugar

2.78 g/l

#### pH

3.43

#### Total Acidity

6.13 g/l

#### Drinking Window

2025 - 2043

#### Tasting Guide

A B C D E  
Light Medium Full

#### Tasting note printed

05/12/2025