

Seña 2020 6x75cl

Winemaker Notes

A deep and beautiful garnet-red colour with violet hues, the 2020 Seña presents complexity on the nose with multiple layers of fresh red-fruit aromas such as cherries and raspberries accompanied by violets and pleasing touches of dill and rosemary, all framed by light notes of sweet spices. The palate shows young fruits, more sweet spices, and smooth balsamic tones. It is fresh and juicy with elegant fine-grained tannins that create a silky and pleasing sensation. The 2020 vintage of Seña shows elegance and balance with an ample and profound 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

This warm vintage complemented with a precise irrigation enabled a rapid and even bud break on a regular date, showing early signs of a great vintage. The warm temperatures allowed for good development in the vineyard, with early flowering in the spring. December and January continued with more moderate temperatures, allowing veraison to proceed beautifully under very healthy and homogeneous conditions. The milder conditions during February, influenced by the cool winds from the Pacific Ocean, helped preserve the acidity and aromatic compounds in the grapes. Temperatures rose again in March, resuming the season's trend of high temperatures, determining a rich and opulent style for the wine. The deeply-rooted vines embraced our rich terroir, which farmed under biodynamic principles, delivered optimal amounts of minerals and nutrients. Precise canopy management was essential to encourage ventilation and embrace the sunny days to achieve a smooth ripening with concentrated compounds in the fruit, gaining the perfect balance between accumulation of sugars and phenolic maturity. As expected, harvest began seven days before the historic dates during the second week of March. 2020 was a vintage that produced very concentrated, powerful and exuberant wines according to the weather and terroir conditions. Our experienced team successfully produced a magnificent balanced and complex wine with uncommon layers of depth and structure as well as fine-grained, rounded tannins, displaying its elegance with fresh aromas, good acidity, and rich colour.

Food match



Grapes

53% Cabernet Sauvignon
25% Malbec
15% Carmenere
7% Petit Verdot

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.5%

Residual Sugar
2.76 g/l

pH
3.54

Total Acidity
5.93 g/l

Drinking Window
2025 - 2030+

Tasting Guide

A B C D E

Light Medium Full

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Delicious with steak and stews