

Seña Library Release 2009

6x75cl

Winemaker Notes

Deep violet-ruby-red in colour with nearly black tints, on the nose Seña 2009 offers fresh red and black fruit such as raspberries, cherries, blackberries, and blueberries, followed by notes of tobacco and cedar, along with a light spicy, floral touch. Equally complex on the palate, its flavours mingle with its firm structure and fine tannins that, in concert with its good acidity, presage a beautiful evolution in the bottle.

Vineyard

The grapes were sourced from our 350 hectare Seña Hillside Vineyard in the Valle de Aconcagua, located 41 km (25.5 mi) 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. Colluvial soils on the slopes present a variety of textures and stone proportions.

Winemaking

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Vintage

The climatic conditions for the 2008–2009 season were particularly conducive to producing healthy grapes because there was almost no precipitation during the growth period. Mean temperatures were lower in the first half of the growing period (October–December) compared to those in 2006–2007 and 2007–2008, primarily due to lower than average high temperatures. Like the rest of the country, the interior of the Valle de Aconcagua had a warm, dry summer in 2008–2009 that extended into March and even April. Because the temperature spikes were short, overall mean temperatures were lower than in the previous season. Our Seña vineyard in particular had a total heat summation of just 1,468 degree days, which confirms the zone as a producer of red wines that are more elegant, lively, and nicely acidic than full-bodied.

Food match

Enjoy with a rich beef stew or roasted leg of lamb.



Grapes

54% Cabernet Sauvignon
21% Carmenere
16% Merlot
6% Petit Verdot
3% Cabernet Franc

Region/Appellation

Aconcagua Valley

Alcohol by volume

14.5%

Residual Sugar

2.97 g/l

pH

3.37

Total Acidity

5.72 g/l

Drinking Window

2025 - 2030

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

31/07/2025