



SEÑA 2014

"Full body, ultra fine tannins and a fresh and clean finish. Balanced and very refined. A wonderful purity and beauty." **James Suckling**, awarding 97 points to Seña 2014.

"Maintaining a sense of elegance throughout, it also shows a lovely weight on the palate, with fine long tannins and refined acidity." **Fongyee Walker**.

"Combining a sense of grace with underlying power, the Seña 2014 is a wonderful expression of the vintage with concentrated bright notes of blackberry, mulberry and spice. Maintaining a sense of elegance throughout, it also shows a lovely weight on the palate, with fine long tannins and refined acidity. Within the wine is contained a tremendous sense of unreleased energy and tautness with a fullness enveloping a beautifully structured core. With remarkable length, this incredibly youthful yet already appealing wine has a remarkable life of development ahead."

Fongyee Walker, one of China's leading wine educators, July 5th, 2016.

"Deep ruby red with a crimson hue, Seña 2014 is an extremely complex wine that reveals a profound, layered and intense bouquet of red fruit including raspberry, red cherry combined with cedar, bay leaf, dill and subtle tobacco notes and a touch of anise, all framed by light aromas of cocoa and clove. The palate is rich, concentrated and full-bodied exhibiting abundant, youthful, yet supple tannins and a refined lingering finish."

Francisco Baettig, Chief Winemaker.



ASSEMBLAGE

60% Cabernet Sauvignon
16% Carmenere
11% Malbec
8% Merlot
5% Petit Verdot

BARREL AGEING

22 Months
67% New French Oak
5% New Foudre (Stockinger)

ALCOHOL 14% by vol.

TARTARIC ACID 5.8 g/l

PH 3.52

RESIDUAL SUGAR 2.53 g/l

A CHALLENGING GROWING SEASON

The 2013 - 2014 season started with some frosts at the end of winter that resulted in lower yields. But then, temperatures gradually rose during spring, which coupled with dry conditions, favored flowering, fruit set and healthy vineyards. A warm and dry summer blessed us with a homogeneous and short veraison. Temperatures gradually diminished to finish with a dry and slightly cool season giving birth to wines with great tannic structure and depth, along with outstanding aromatic and flavor intensity.

FERMENTATION AND AGEING

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 pumpovers 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.

HISTORIC AVERAGES

January Mean Temperature: 19°C / 66°F

Daily Temperature Oscillation (Oct–Apr): 17 °C / 63°F

Annual Rainfall: 273 mm / 10,5 in



Viña Seña, Ocoa, Aconcagua Valley – Chile

Altitude: 290 – 500 masl.

Density: 5.500 vines/ha.

Av. Yield: 5 ton/ha.

Pruning/Trellising: Cane / Vertical Trellis System