



SEÑA 2022

Aconcagua Valley - Chile

Seña was created in 1995 as a joint venture between Eduardo Chadwick and Robert Mondavi, who shared a dream of making a wine that would show Chile's full potential, a wine that would come to be welcomed, in time, among the world's First Growths. Modelled on a Bordeaux style, it would have a Chilean soul given by the Carmenere variety, grown under biodynamic farming principles in the Aconcagua Valley.

VINTAGE 2022

*A harmonious and gentle growing season.
Concentrated and elegant wines.*

The outstanding 2022 vintage benefited from ideal conditions during the growing season. The season was marked by a slightly lower crop, dry conditions, and average temperatures during the ripening period, that were perfectly in line with our historical records.

Spring presented a slightly earlier bud-break due to less rainfall than normal during the winter. Then, moderate temperatures allowed the vines to continue with regular physiological dates during the whole season with a gradual and homogeneous ripening of the grapes.

The biggest challenge of this season was the availability of water in the region, with only 75mm of rainfall, a 65% decrease compared to the historical average of rain in the Aconcagua Valley, that reached 219 mm. However, the deep-rooted older vines, a good irrigation strategy and the biodynamic practices, allowed us to go through the growing season gently.

Harvest occurred in line with historical dates starting with Malbec mid-March, shortly followed by Cabernet Sauvignon picked on the last week of March and beginning of April, Petit Verdot during the last days of March, to finish with Carmenere during the second fortnight of April. Yields were slightly lower than expected, with a lower weight of the clusters due to the water availability. The grapes showed a good balance and high quality with great concentration and well-preserved acidity and colour.

The wines obtained an intense and deep colour, rich aromas of fresh red fruit, with elegant and ripe tannins, good concentration, and a vibrant acidity, all characteristic of Seña's harmonious and elegant style given by its unique location with moderate temperatures influenced by the cool winds from the Pacific Ocean.

"Bright cherry colour with violet nuances. Perfumed and complex in the nose, with notes of fresh fruit like plums, blueberries and lavender, unfolding subtle notes of sweet spices, cedar and graphite. This is a captivating wine that shows a beautiful balance between tension and amplexness, filling the palate completely with a lingering sensation."

*Francisco Baettig, Winemaker
February 2024*

ASSEMBLAGE
60% Cabernet Sauvignon
25% Malbec
9% Carmenere
6% Petit Verdot

ALCOHOL 13.5%

AGEING
18 months, 85% in French oak
barrels and 15% in foudres