




VINTAGE 2022



*...Let's dance on the land of Chile,
(...)
The greenest land with gardens,
the fairest land with wheat,
the reddest land with vineyards
the gentlest to our feet!*

Gabriela Mistral 1889-1957

Chilean Poet, Literature Nobel Prize 1945
Chile's Land (Excerpt)



It all began with a dream...

This is the story of Seña, a wine that began with two men in a car, one quite young and inexperienced and the other already legendary. Eduardo Chadwick, the young one, was asked to show the renowned Californian vintner Robert Mondavi around Chile's wine country back in 1991, and as they drove, an idea was hatched. They would make a wine that could show Chile's full potential, a wine that would be welcomed, in time, among the world's First Growths. Modelled on a Bordeaux style, it would be distinctly Chilean. A wine that would turn heads and make the world take notice.

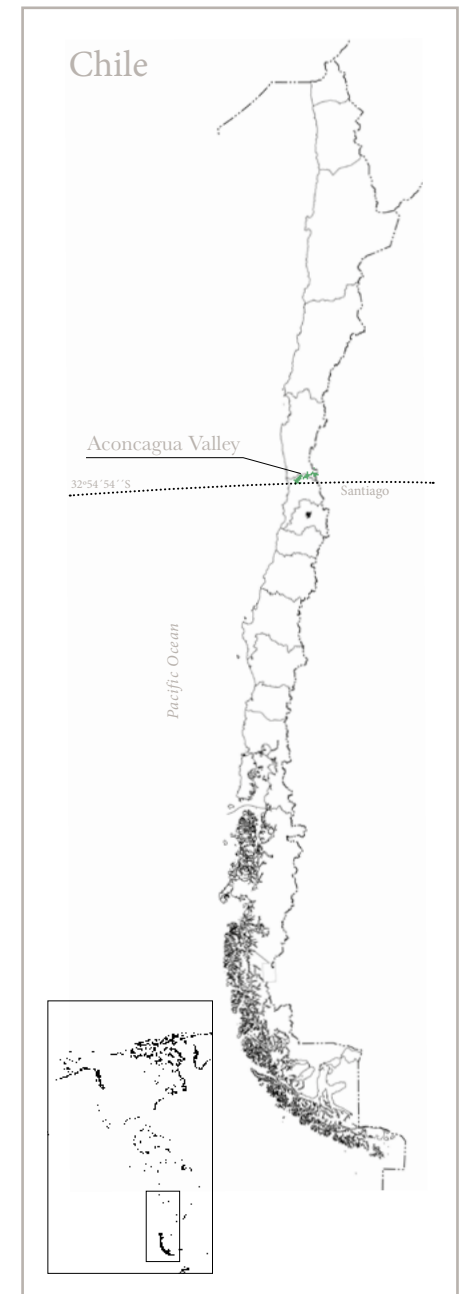
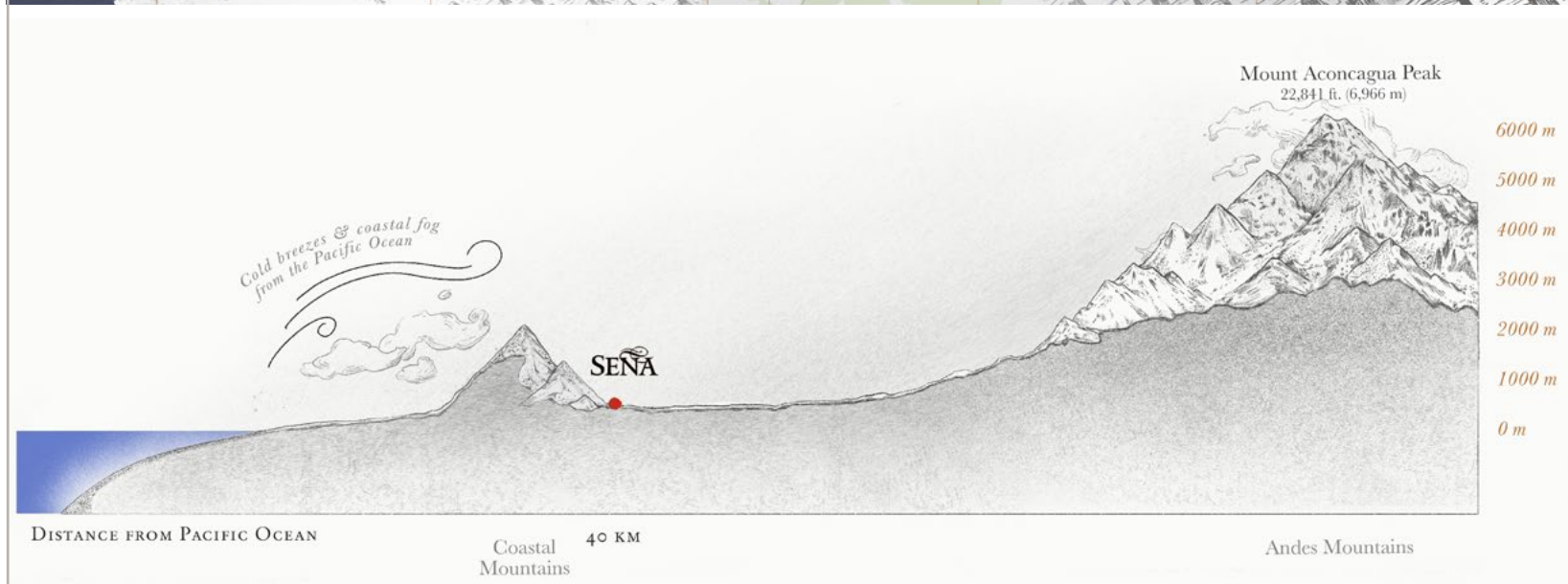
This journey began with friendship and intuition and evolved through the willingness to take risks. Nevertheless, it required an enormous amount of persistence to turn their dream into reality in the form of a beautiful hillside vineyard in the Ocoa coastal mountain range in the mid-section of the Aconcagua Valley, where you can admire the majesty of nature overlooking the Andes mountains. This unique promontory, only 39 km away from the Pacific Ocean in the winding Aconcagua Valley, has the perfect climate to ripen the grapes gently.

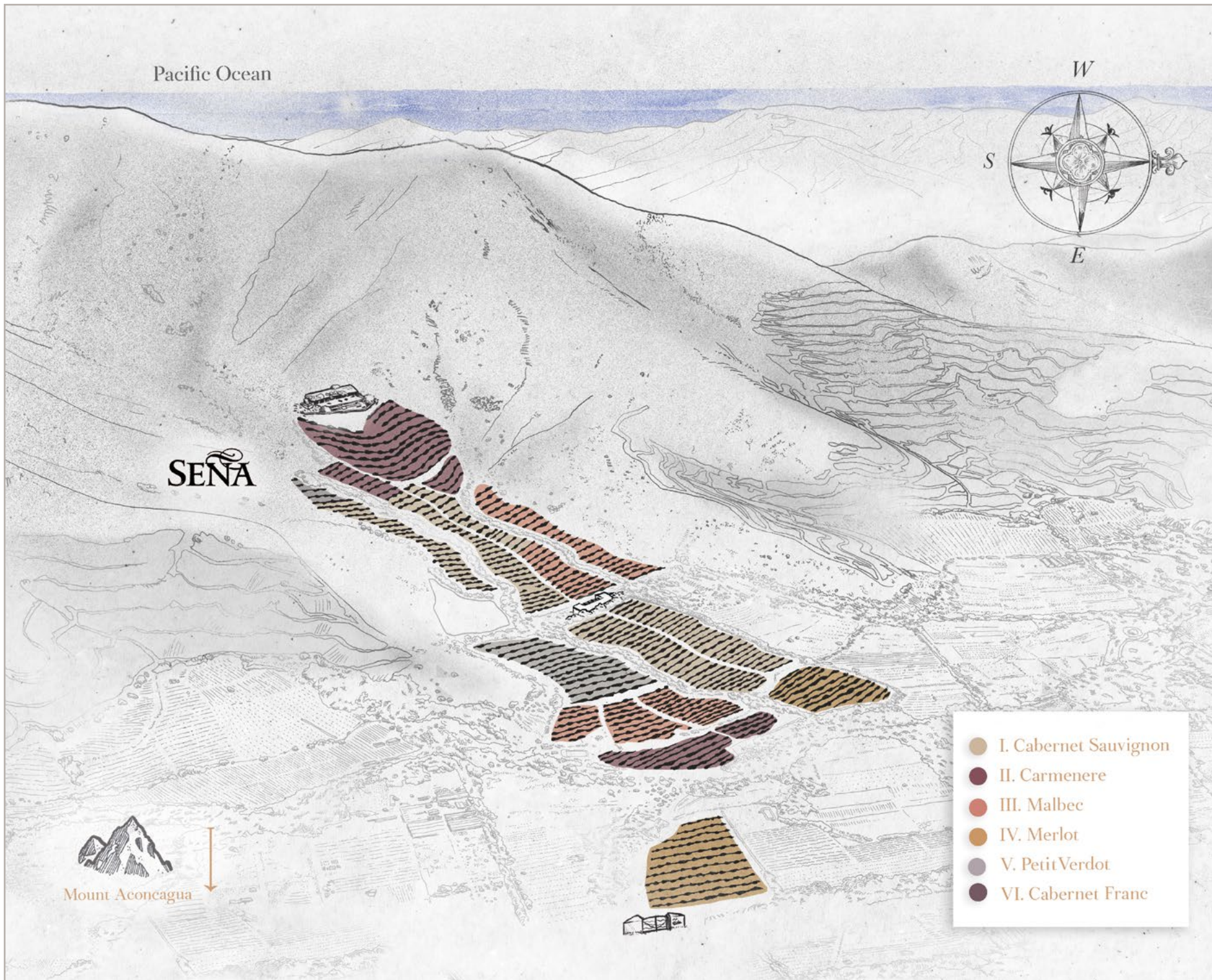
They knew its steepness and rocks would pose a challenge to develop; however, it turned out to be an extraordinary site to produce a world-class wine of extreme elegance and finesse.

To honour and preserve this land for future generations, they decided to farm this self-contained property under biodynamic principles, expressing their utmost respect for the terroir.



THE ACONCAGUA VALLEY





Seña's 42-hectares hillside vineyard is planted to key red Bordeaux varieties, Carmenere and Malbec.



The two families discussed a long time how to name their wine. Finally, they decided on Seña because it means “sign”, and it also means “signature”, expressing their bonding and commitment to capturing the spirit of Chile, its land, and their passion for excellence. Four years later, they had their first vintage, Seña 1995, a Cabernet Sauvignon-based blend with a very Chilean Carmenera component, and it was indeed a sign of what was to come.

They knew they had a long way to go—a lifetime, even—and that there would be many challenges, decisions, and changes to face along the way. Also, they were very fortunate to have had, since the beginning, a committed team of people who have dedicated all their effort and passion to creating this wine. They also hoped that their actions would bring recognition for Chile for many generations to come.



The selection of
wines judged at
“The Berlin Tasting”.

However, obtaining recognition for Chilean wine in those early days was extraordinarily difficult, as Chile was just emerging into the international wine scene. This challenge led Eduardo Chadwick to organize a blind tasting and masterclass inspired and conducted by Steven Spurrier, who was an extraordinary man and a great mentor. In 2004, they presented Seña alongside the finest Bordeaux and Super Tuscan wines of the millennium vintage, some of which had received 100 points from wine critic Robert Parker.

The results of this tasting surprised everyone and proved to be a true eye-opener. Two Chilean wines, Viñedo Chadwick 2000 and Seña 2001, came in first and second place ahead of the world’s best wines. This revolutionary event, now known as “The Berlin Tasting”, became a milestone in the recognition of Chilean wines world-wide. This was followed by 21 similar tastings around the most important wine capitals of the world with remarkably consistent results.

This year, we are celebrating the 20th Anniversary since that memorable day, perpetuating the excellence and longevity of our wines through a triumphal worldwide tour, and tasting of historical vintages.

“What Eduardo is proving now with his vertical tastings of Seña is that as his wines and similar vintages of Bordeaux age, his wines are still up there, judged equal, if not superior.”

Steven Spurrier

British wine expert (1941 - 2021)

The next challenge was to showcase Seña’s ageing potential, and for this purpose, Eduardo invited Jeannie Cho Lee MW, to conduct a Seña Vertical Tasting Tour through Asia. Seña’s top back vintages were blind tasted side by side with matching vintages of the world’s most famous wines, and the participants in all three cities—Hong Kong, Seoul, and Taipei—unfailingly placed Seña at the top of their preference lists.

In 2012, the Seña Vertical Tasting experience continued to London, Zurich, and five major cities in China, where the consistently successful results constituted yet another milestone in the history of Chilean wine.

Seña has certainly come a long way from the first spark of a dream that materialized so many years ago. This wonderful journey has evolved beautifully over time with a better understanding of the terroir, as the vines have grown and flourished under biodynamic principles and as the global pilgrimage to build brand awareness and Chile’s image have come to fruition.

In time, Seña began to obtain recognition that came as a pleasing reward for the hard work and dedication of many years. First, vintage 2015 received the highest honour any winemaker can dream of—a perfect 100-point score—from James Suckling in his 2017 report on Chile, and then for a second and third time with vintages 2018 and 2021, respectively.

In 2018, Eduardo Chadwick was awarded the prestigious title of Decanter Man of the Year for devoting his life to the service of fine wine and recognized excellence in the wine world. Eduardo commented: “I receive this award on behalf of Chile as a recognition that it has entered the realms of fine wine, and this has been my life-long ambition.” And more recently, in 2021, Seña 1997 was honoured with the distinction of “Wine Legend” by Decanter magazine. This places Seña in the company of the most renowned wines from around the globe.

Seña, the ‘sign’, the beacon, continues its inspiring journey with the launch of a second wine, Rocas de Seña, to keep pointing the way for the future of fine Chilean wines.



2022 VINTAGE NOTES

A harmonious and gentle growing season resulting in an outstanding 2022 vintage. 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 of 16.4° Celsius 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.

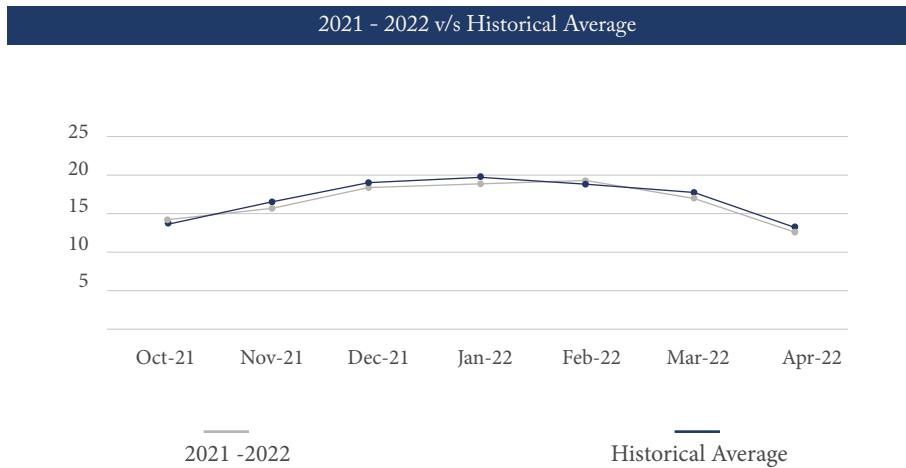
Harvest occurred in line with historical dates starting with Malbec mid-March, shortly followed by Cabernet Sauvignon picked on the last week of March and beginning of April, Petit Verdot during the last days of March, to finish with Carmenere during the second fortnight of April. Yields were slightly 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 Señal's harmonious and elegant style given by its unique location with moderate temperatures influenced by the cool winds from the Pacific Ocean.

SEÑA VINEYARD

2021 - 2022 Average Temperatures

Average Temperatures								
	Oct-21	Nov-21	Dec-21	Jan-22	Feb-22	Mar-22	Apr-22	Average
2021 -2022	14.5	16	17.9	18.8	18.5	16.1	13.2	16.4
Historical Average	14	16.4	18.2	19.4	18	16.3	14.1	16.7
% var	3.8%	-2.6%	-1.8%	-3.0%	2.6%	-1.0%	-6.1%	-1.8%



THE WINE

SEÑA 2022

“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% French oak barrels
15% foudres

Bottling Date

November 13th 2023



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SENA

VALLE DE ACONCAGUA, CHILE.

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