



## SEÑA 2017

*“Full-bodied, rich and powerful Seña with impressive and powerful tannins, yet harmony and balance.”*

**James Suckling**, awarding 99 points to Seña 2017, April 2019.

*“The aromas of blackberries, cedar, sandalwood and black tea are compelling. Black olives. Rosemary and sage undertones. Full-bodied, rich and powerful Seña with impressive and powerful tannins, yet harmony and balance. Fruit-forward. Lightly chewy. Fresh and energetic wine in a hot year.”*

*James Suckling, April 2019*

*“Of a bright, garnet red color with beautiful violet sparkles, the 2017 vintage of Seña unwinds in a display of attractive aromas of blueberries, cherries, some cloves, violets and cassis, framed by soft pastry notes, and a delicate final touch of licorice. In the mouth it is juicy, very fresh and lively, with tannins that provide support and structure to a wine with amazing persistence and personality, and that will age gracefully over time. This is perhaps one of the most complete and definitive versions of Seña that we have crafted so far.”*

*Francisco Baettig, Winemaker*

### VINTAGE NOTES

Hot and sunny days marked the 2017 season. Nevertheless, thanks to its privileged coastal location in the Aconcagua Valley - only 40 kilometers away from the Pacific Ocean - the cool breezes that blow in moderated the temperatures. This combination of factors allowed Seña to reach perfect ripeness with a unique balance between concentration and power alongside tension, elegance and freshness.

At the outset of the season until July 30, the soils in our Seña vineyard were fully replenished with generous water reserves with rains totaling 282 mm, all concentrated in winter, much higher than the historical average for that same period of 180 mm.



#### ASSEMBLAGE

52% Cabernet Sauvignon  
15% Malbec  
15% Carmenere  
10% Cabernet Franc  
8% Petit Verdot

#### AGEING

22 Months  
French Oak barrels (70% New)  
20% Foudre (Stockinger)

ALCOHOL 13.5% by vol.

TOTAL ACIDITY 6.19 g/l

PH 3.44

RESIDUAL SUGAR 2.55 g/l

The following months lead to a dry spring, with average temperatures well above our records in August and September, enabling an early bud break that occurred 15 days before the historical dates. Flowering also came in advance due to an increase of 18% in November's heat summation. Continuing with this trend, a perfectly homogenous veraison began 15 days prior to historical dates, given the higher heat summation recorded from October to January.

Summer also followed with high temperatures. This, together with low yields, 34% lower than historical averages (Cabernet Sauvignon plots average was 3,2 Ton/ha, while for Carmenere was 3,8 Ton/ha), set the stage for an early vintage.

The tracking and control of the ripeness and harvest decision, that got ahead 20 days compared to historical dates, were fundamental to preserve the freshness and elegance style of our Señá wine.

Once the season came to an end, we were able to conclude that ripeness of the skins developed marvelously, along with intense flavor concentration. Señá 2017 owns a delicate balance between power and elegance; ripe, rounded, polished and very fine-grained tannins, along with complexity and freshness projecting an amazing ageing potential.

## FERMENTATION & AGEING

Grapes were handpicked during the morning and transported to the winery in 12 kg boxes for a careful inspection on a double sorting table to discard plant matter and imperfect berries. 75% of the grapes were fermented in stainless steel tanks and 25% in concrete tanks at 23°–28°C (73°–82°F), depending on the variety and the desired level of extraction. 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 12 to 30 days for the Cabernet Sauvignon, Carmenere, Malbec and Cabernet Franc, and 8 to 12 days for the Petit Verdot, according to the development of each block vinified. The final blend was aged for 22 months in new French oak barrels (66%), second and third use French oak barrel (14%) and Stockinger foudres (20%), during which time malolactic fermentation and stabilization occurred naturally.

### HISTORIC AVERAGES

January Mean Temperature: 19,2°C / 66,5°F

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

Annual Rainfall: 274 mm / 10,8 in



Viña Señá, Ocoa, Aconcagua Valley – Chile

Altitude: 282 – 510 masl.

Density: 5.500 vines/ha.

Av. Yield: 5 ton/ha.

Pruning/Trellising: Cane / Vertical Trellis System