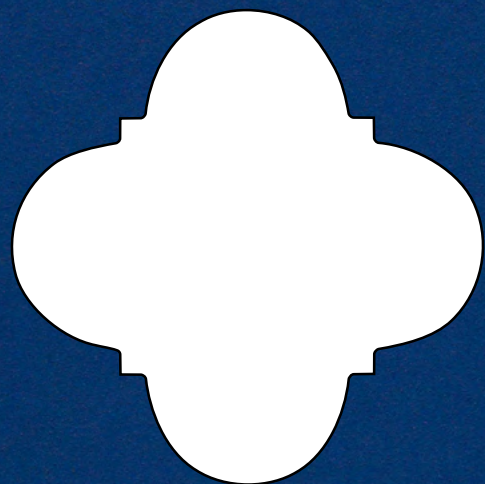




VINTAGE 2019

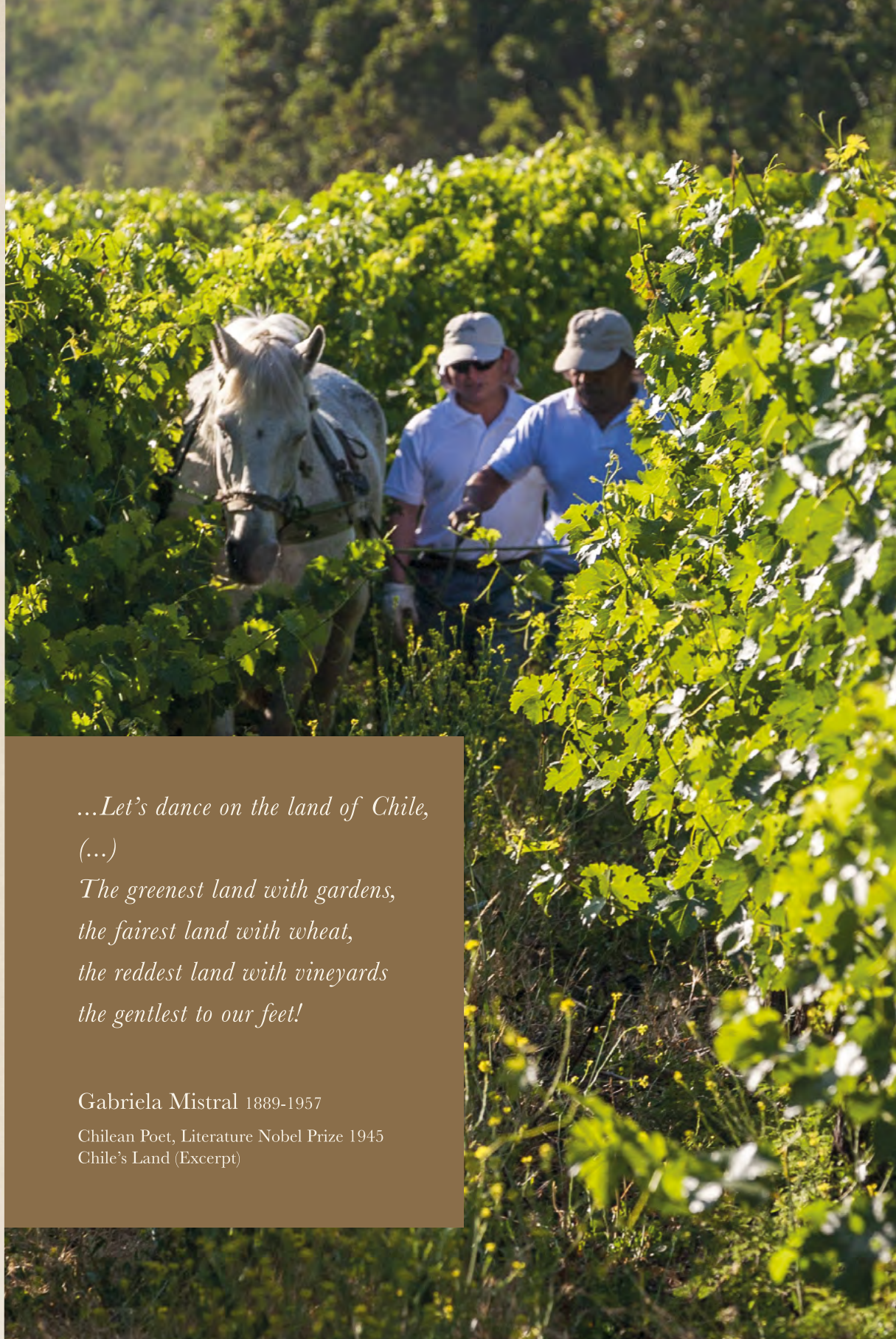


SENA

25

AÑOS





*...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.

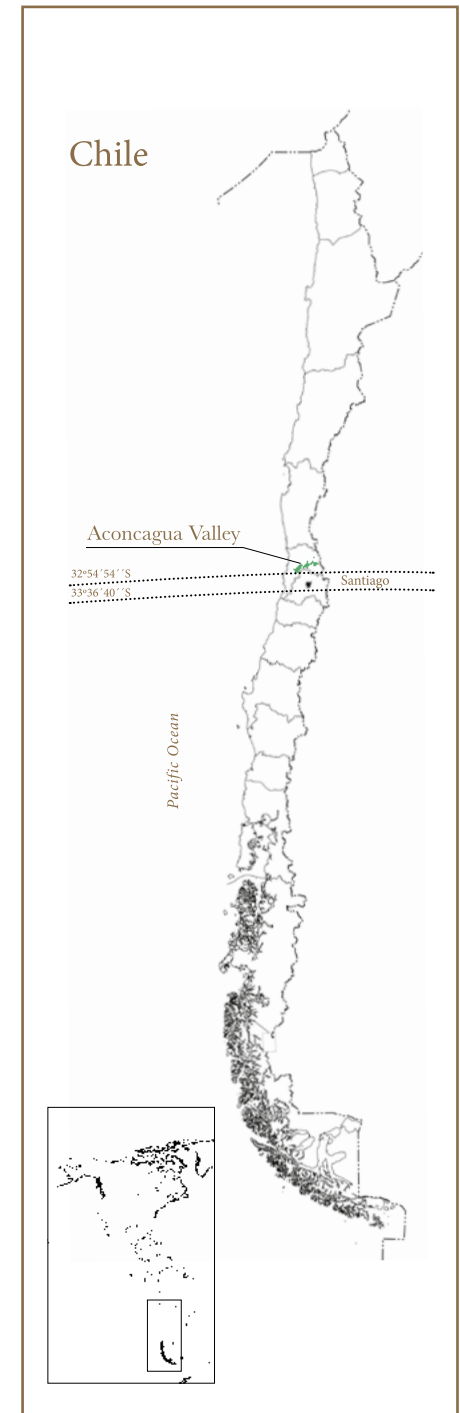
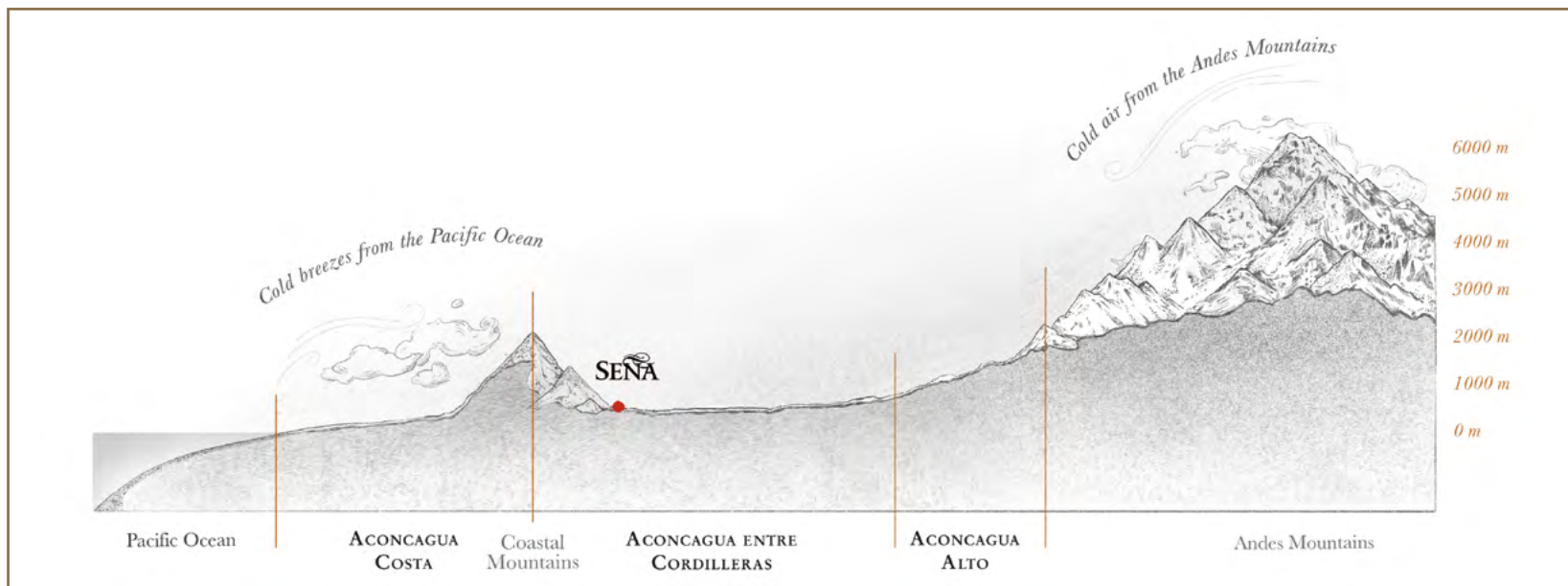
This journey began with friendship and intuition and evolved through the willingness to take risks. Nevertheless, it required an enormous amount of persistence to turn their dream into reality in the form of a beautiful hillside vineyard in the Ocoa coastal mountain range in the mid-section of the Aconcagua 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 Señal 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 Señal 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 also the starting point for a series of 21 similar tastings around the most important wine capitals of the world with remarkably consistent results on each occasion.

“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

Consultant Editor to Decanter Magazine and Chairman of the Decanter World Wine Awards, UK, October 2013

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 time with vintage 2018. Additionally, Viña Seña was nominated for the 2017 Best Chilean Winery Award along with Viña Errázuriz family winery, the eventual winner, at Robert Parker’s The Wine Advocate ‘Extraordinary Winery Awards’ on 30th October in New York.

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.

This 2019 vintage celebrates Seña’s 25th Anniversary commemorating its inspiring journey since the first seeds of the project were planted. However, this is just the beginning... Seña, the ‘sign’, the beacon, will keep pointing the way for the future of fine Chilean wines.

SEÑA 2019

The 25th Anniversary vintage, 2019, showcases the full potential in a wine of balance, depth and elegance. It yet again champions Chile's Carmenera grape and showcases the grape, the region, and the nation.

25
AÑOS



2019 VINTAGE NOTES

A warm spring and cool summer

A complex wine with elegance, great ageing potential

After a mild winter and a shortfall of rains, warm temperatures encouraged a fast spring start with a very healthy bud break and perfect flowering and fruit set as October to December were warmer than usual.

Although 2019 is considered a warm vintage in Chile, our Señá vineyard enjoyed a cooler than average summer, resulting in a total heat summation of 1,478 DD. This was exactly the same as in 2018 and very much in line with our historical records.

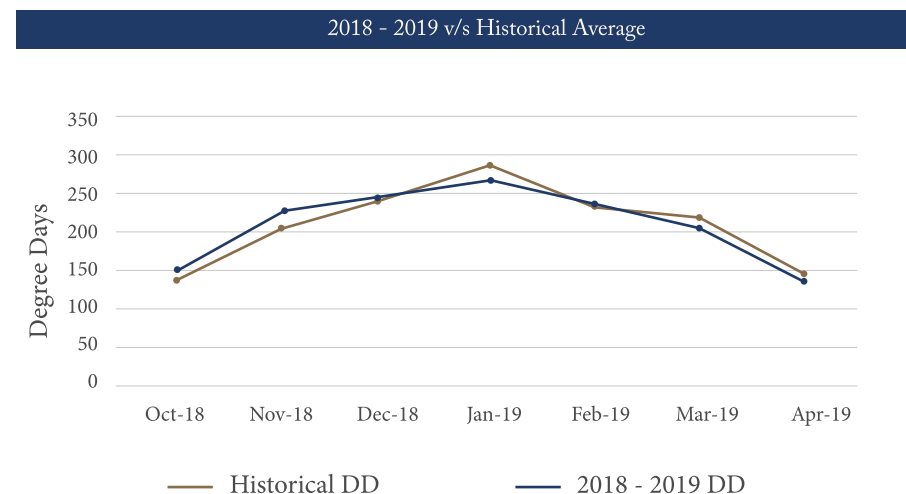
Being sited close to the sea and with the benefit of coastal winds, temperatures fortunately cooled during January, March and April, allowing for a long hanging period. This gave rise to a slower accumulation of the sugars needed to balance the gradual softening of tannins and the development of fruit driven flavours: so the wines' fruit intensity and bright acidity was preserved.

The 2019 harvest started on March 15th delivering a rather small crop with complex aromas and flavours. The young wines had a seamless texture, good structure and silky tannins combined with great length, elegance and finesse, that shines out all the way through it. This is a great vintage of Señá which will need some time in bottle to reach its full expression and intensity. Its fresh and vibrant acidity promises tremendous ageing potential.

SEÑA VINEYARD

2018 - 2019 Growing Season

Growing Season Heat Summation								
	Oct-18	Nov-18	Dec-18	Jan-19	Feb-19	Mar-19	Apr-19	Total
Historical Heat Summation (DD)	138	202.2	242.2	280.3	238.8	222.1	147.5	1,471
Growing Season Heat Summation (DD)	150	230	249	266	242	204	137	1,478
% Change	8.7%	13.7%	2.8%	-5.1%	1.3%	-8.1%	-7.1%	0.5%



THE WINE

“A deep, bright ruby red colour with purple hues, Seña 2019 shows complexity on the nose with red and black fruits aromas and a distinctive freshness. Several layers of aromatics deliver suggestions of pepper, dill and rosemary alongside coffee beans, pastries and vanilla. On the palate Seña shows blueberry pie and cassis cream notes whilst brimming with fresh-picked red and black fruits. Seña 2019 is a very elegant wine, with great structure, complexity and depth – with notable freshness and polished tannins.”

Francisco Baettig, Winemaker

February 2021



Assemblage

60% Cabernet Sauvignon

21% Malbec

15% Carmenere

4% Petit Verdot

Alcohol

13.5%

Ageing

22 months

80% new French oak barrels

10% foudres

Bottling Date

February 4th 2021

SEÑA

OOCA - VALLE DE ACONCAGUA, CHILE.

www.sena.cl | [@senawinery](https://www.instagram.com/senawinery)

SENA

COCA - VALLE DE ACONCAGUA, CHILE.

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