



## SEÑA 2017

*Ocoa, Aconcagua Valley - Chile*

*Seña was created as a joint venture between Eduardo Chadwick and Robert Mondavi back in 1995, with the dream of making a wine that would 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 have a Chilean soul given by its Carmenere variety, grown under biodynamic farming principles in the Aconcagua Valley.*

## VINTAGE 2017

*Very hot, low crop, very early season.  
Scented, intense wines with full tannic structure.*

*Hot and sunny days marked the 2017 season. Nevertheless, thanks to its privileged coastal location in the Aconcagua Valley – only 40 kilometres 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<sup>th</sup>, the soils in our Seña vineyard were fully replenished with generous water reserves with rains totalling 282 millimetres, all concentrated in winter, much higher than the historical average for that same period of 180 millimetres.*

*The following months lead to a dry spring, with 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 in November.*

*Continuing with this trend during summer, perfectly homogenous veraison began 15 days before historical dates, given the higher heat summation recorded from October to January.*

*This, together with low yields, set the stage for an early vintage, which got ahead 20 days compared to historical dates to preserve the characteristic freshness and elegance of Seña.*

*"Of a bright, garnet red colour 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 so pastry notes, and a delicate final touch of liquorice. On the palate, it is juicy, very fresh and lively, with tannins that provide support and structure to 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  
February 2019*

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

ALCOHOL 13.5%

AGEING  
22 months  
88% in French oak barrels  
(70% new)  
12% foudres