



SEÑA 2012

"Long and fascinating. It talks to you. Balanced. The greatest Seña ever".

James Suckling, awarding 98 points to Seña 2012.

"A phenomenal red with aromas of blackberry, licorice, sandalwood and hot stones turns to cigar box and hints of sweet tea. Full body, with incredible depth and concentration yet agile and playful. Long and fascinating. It talks to you. Balanced. The greatest Seña ever."

James Suckling, June 2014

"A moderately warm season and a lack of rainfall across the country during the ripening period led to obtaining very healthy grapes, which also were able to reach optimal ripeness and fruit concentration.

In order to uphold Seña's renowned style of elegance, finesse and freshness, special attention was paid this season to the water management aiming to prevent all stress in the vineyard, and a somewhat early harvest was carried out, while carefully ensuring the tannins were adequately ripe and smooth.

I feel we achieved one of the most surprising results ever in a Seña wine this vintage, in terms of quality—a perfect blend between structure, persistence and roundness alongside freshness, balance and intensity."

Francisco Baettig, Chief Winemaker



ASSEMBLAGE

52% Cabernet Sauvignon
23% Carmenere
12% Merlot
7% Malbec
6% Petit Verdot

BARREL AGING

22 months,
70% new french oak

FERMENTATION AND AGING

The grapes were handpicked in the morning and transported to the winery in 12-kg boxes for a careful inspection on a double sorting table to eliminate plant matter and defective berries. The grapes were fermented in stainless steel tanks at 24°–28°C (75°–82°F), depending on the variety and the level of extraction desired. 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 9 to 40 days for the Cabernet Sauvignon, Merlot, Malbec, and Carmenere, and 6 to 8 days for the Petit Verdot, according to the development of each block vinified. The final blend was racked to French oak barrels (70% new) and aged for 22 months, during which time malolactic fermentation and stabilization occurred naturally.

HISTORIC AVERAGES

January Mean Temperature: 19°C / 66°F

Daily Temperature Oscillation (Oct–Apr): 19°C / 34°F

Annual precipitation: 280 mm / 11 in



Viña Seña, Ocoa, Valle de Aconcagua - Chile