



VINTAGE 2020



...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.

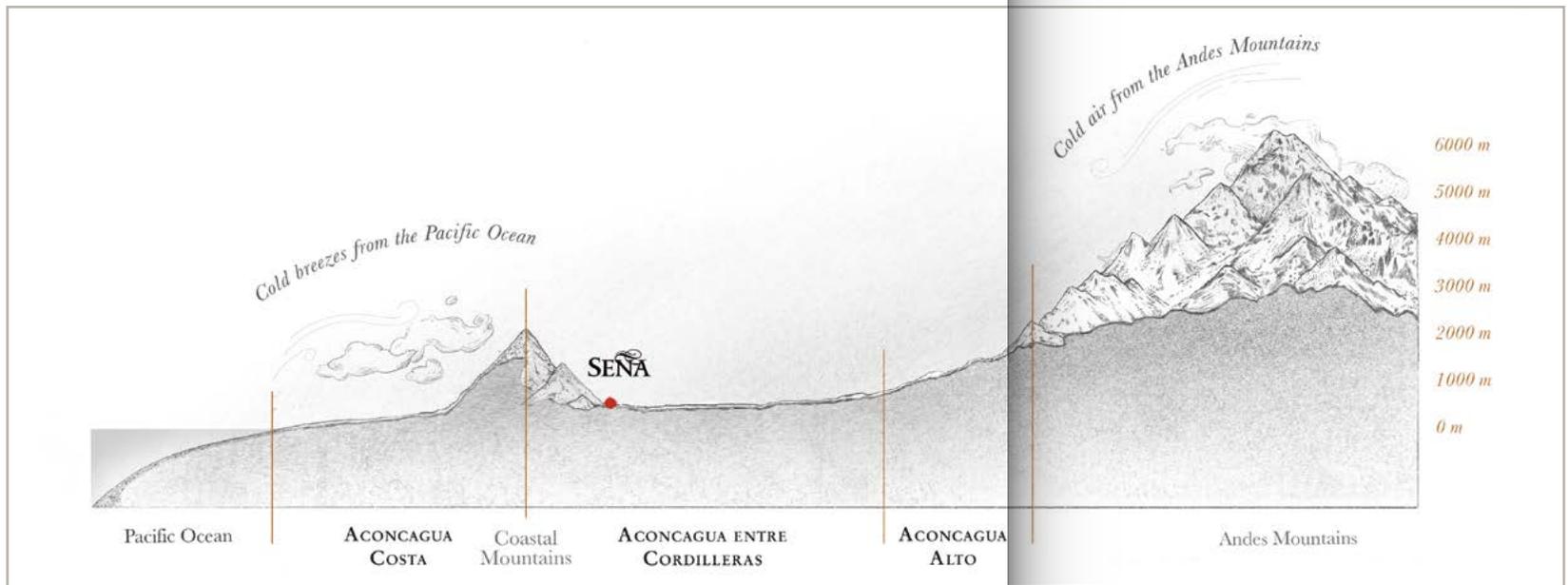
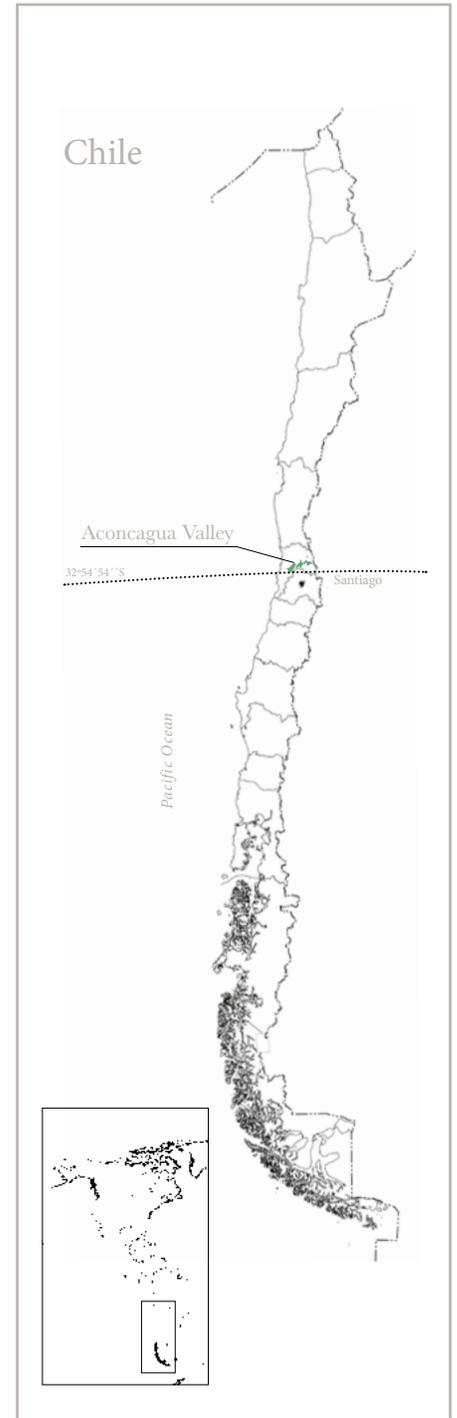
This journey began with friendship and intuition and evolved through the willingness to take risks. Nevertheless, it required an enormous amount of persistence to turn their dream into reality in the form of a beautiful hillside vineyard in the Ocoa coastal mountain range in the mid-section of the Aconcagua 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.

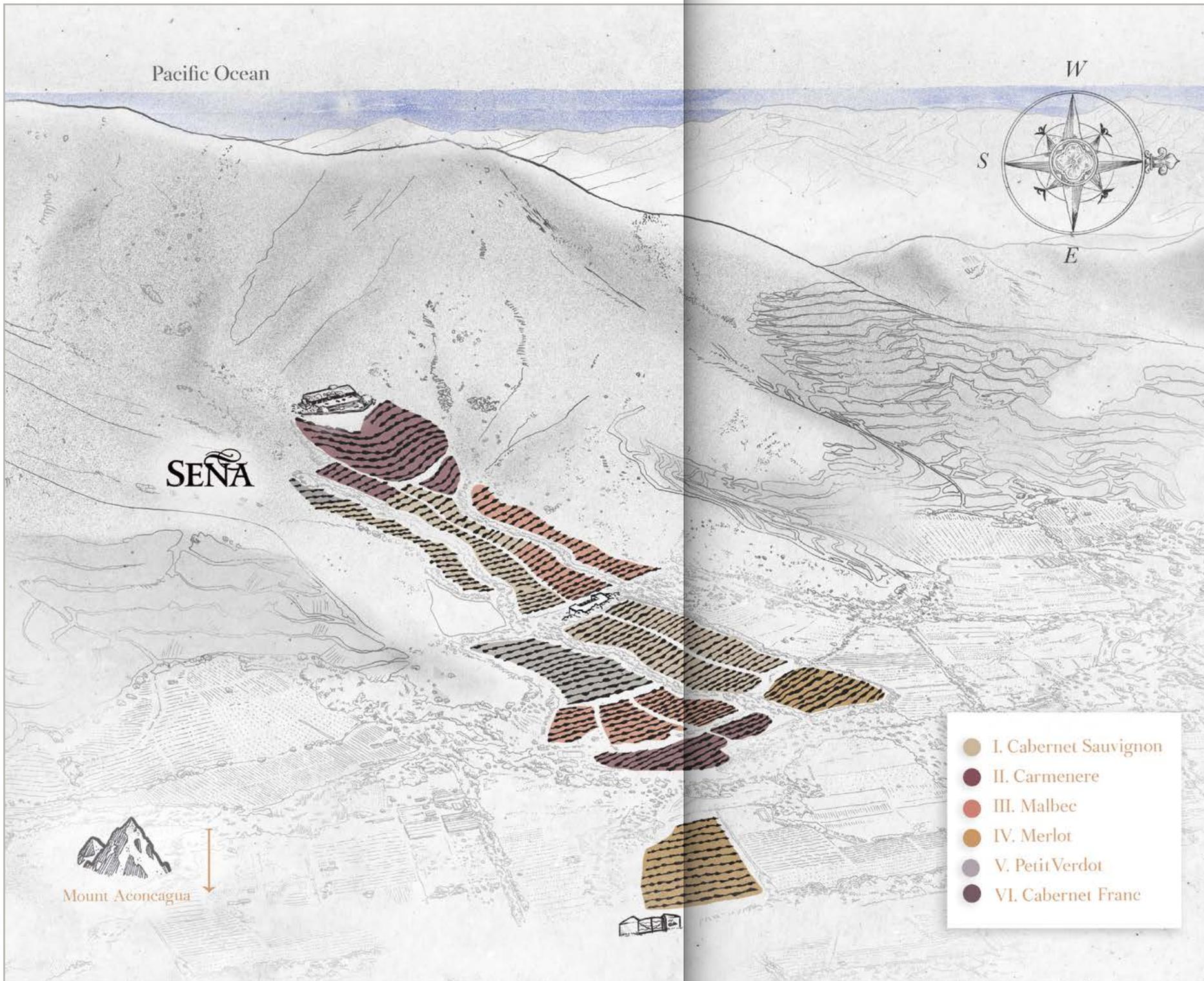
They knew its steepness and rocks would pose a challenge to develop; however, it turned out to be an extraordinary site to produce a world-class wine of extreme elegance and finesse.

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 *Carmenere* 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 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

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 time with vintage 2018.

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.



Vintage 2020

With this 2020 vintage, Seña invites you to discover the new release of Rocas de Seña, it's second wine with an adventurous soul that continues to explore the diversity of the Aconcagua Valley.

ROCAS DE SEÑA

The Origin

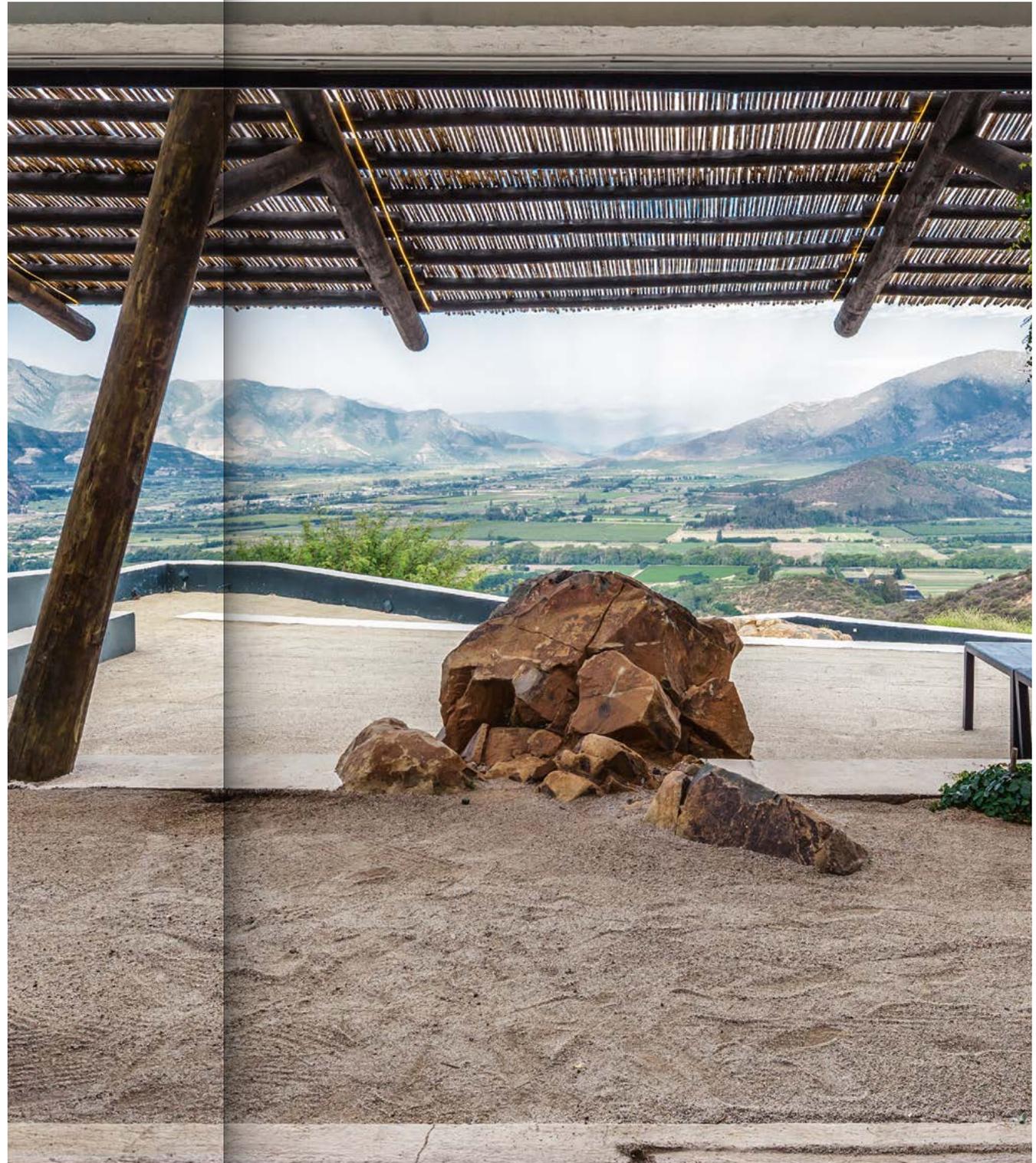
Rocas de Señá takes its name from the rocky soils in the Aconcagua Valley as a homage to its geography. These soils lend unique characteristics to Señá wines and are representative of the landscape in the vineyard that was created to preserve the ecosystem in a holistic design with respect for nature and astounding beauty conserving the enormous volcanic rocks.

The Terroir

Rocas de Señá comes from lots of Señá that might not be included in the first wine depending on how their quality is judged during the blending tastings and additional nearby plots of Mediterranean varieties owned by the family since 1999. The North-East exposure of these plots contributes to a higher heat summation than in the Señá estate, so it allows for the perfect ripening of Syrah and Grenache that are presenting an outstanding quality in the valley.

The Style

Rocas de Señá is produced with the same meticulous care as Señá, expressing its personality given a higher proportion of Malbec and the addition of Mediterranean varieties Syrah and Grenache. The result is a youthful and lively wine with good density and smooth texture, all involved by vibrant and juicy acidity. It is a wine with great elegance and intensity that can be enjoyed when young while waiting for the first wine to open with age in the cellar.



2020 VINTAGE NOTES

Warm, early season.

Dense, powerful and rich wine with rounded tannins.

This warm vintage complemented with a precise irrigation enabled a rapid and even bud break on a regular date, showing early signs of a great wine. The warm temperatures allowed for good development in the vineyard, with early flowering in the spring. December and January continued with more moderate temperatures, allowing veraison to proceed beautifully under very healthy and homogeneous conditions.

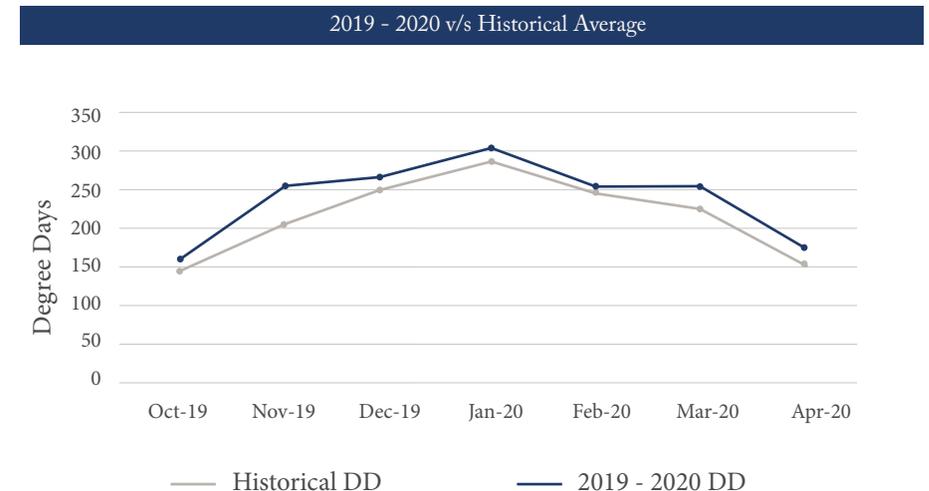
The milder conditions during February, influenced by the cool winds from the Pacific Ocean, helped preserve the acidity and aromatic compounds in the grapes. Temperatures rose again in March, resuming the season's trend of high temperatures, determining a rich and opulent style for the wine. The deeply-rooted vines embraced our rich terrior, which farmed under biodynamic principles, delivered optimal amounts of minerals and nutrients. Precise canopy management was essential to encourage ventilation and embrace the sunny days to achieve a smooth ripening with concentrated compounds in the fruit, gaining the perfect balance between accumulation of sugars and phenolical maturity.

As expected, harvest began seven days before the historic dates during the second week of March. 2020 was a vintage that produced very concentrated, powerful and exuberant wines according to the weather and terrior conditions. Our experienced team successfully produced a magnificent balanced and complex wine with uncommon layers of depth and structure as well as fine-grained, rounded tannins, displaying its elegance with fresh aromas, good acidity, and rich colour.

SEÑA VINEYARD

2019 - 2020 Growing Season

Growing Season Heat Summation								
	Oct-19	Nov-19	Dec-19	Jan-20	Feb-20	Mar-20	Apr-20	Total
Historical Heat Summation (DD)	141	208	245	283	240	226	150	1,493
Growing Season Heat Summation (DD)	171	256	274	307	249	257	176	1,690
% Change	21.1%	23.3%	11.7%	8.5%	3.8%	13.9%	17%	13.2%



THE WINE

SEÑA

“A deep and beautiful garnet-red colour with violet hues, the 2020 Seña presents complexity on the nose with multiple layers of fresh red-fruit aromas such as cherries and raspberries accompanied by violets and pleasing touches of dill and rosemary, all framed by light notes of sweet spices. The palate shows young fruits, more sweet spices, and smooth balsamic tones. It is fresh and juicy with elegant fine-grained tannins that create to a silky and pleasing sensation. The 2020 vintage of Seña shows elegance and balance with an ample and profound finish.”

Francisco Baettig, Winemaker

February 2022



Assemblage

53% Cabernet Sauvignon
25% Malbec
15% Carmenere
7% Petit Verdot

Alcohol

13.5%

Ageing

22 months
90% new French oak barrels
10% foudres

Bottling Date

February 10th 2022

ROCAS DE SEÑA

“The 2020 vintage of Rocas de Seña has a beautiful purple colour. Subtle aromas of coffee and Asian spices with a touch of mocha from the oak create a very deep and complex nose. The palate is vibrant and tense with good density and shows multiple layers of fresh fruits, spices, and balsamic notes with a hint of smoke. It displays great freshness and a smooth texture with a long and juicy finish. This is a very elegant and splendidly youthful wine.”

Francisco Baettig, Winemaker

February 2022



Assemblage

38% Malbec
25% Syrah
15% Cabernet Sauvignon
14% Grenache
8% Petit Verdot

Alcohol

14%

Ageing

22 months
in French oak barrels (65% new)

Bottling Date

March 2nd 2022



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

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SEÑA

VALLE DE ACONCAGUA, CHILE.

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