

# Seña 2010

“A red with beautiful clarity and precision with currant, blackberry and flower character. Full body, with fine tannins and a sliced lemon character.”

– *James Suckling 94/100*

“Silky smooth in the mouth, harmonious and the oak is deftly interwoven into the structure. This is a sophisticated Seña.”

– *Wine Advocate, 94/100*



## WINEMAKER

Francisco Baettig

## REGION

Valle de Aconcagua, Chile

## GRAPE VARIETIES

59% Cabernet Sauvignon, 21% Carmenere, 12% Merlot, 4% Cabernet Franc, 4% Petit Verdot

## TERROIR

Northeast facing slopes 25 miles from the Pacific Ocean. The region has a long dry season with moderately warm summer days that are cooled by the gentle evening breezes that blow in from the seaside.

## VINTAGE

Throughout the winter the Seña vineyard displayed temperatures that were lower than the historic average. The lower temperatures reduced yields, which allowed the grapes to ripen fully—despite the cold weather—and reach harvest in very good condition. The red wines obtained this year, especially the Cabernet Sauvignon and Merlot, are very elegant, with good color and aromatic intensity.

## VINIFICATION

Total maceration time ranged from 14 to 27 days for the Cabernet Sauvignon, Merlot, Cabernet Franc, 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 (77% new) and aged for 22 months, during which time malolactic fermentation and stabilization occurred naturally.

## TASTING NOTES

Deep violet-ruby-red in color with nearly black tints, on the nose Seña 2010 offers fresh red and black fruit such as raspberries, cherries, blackberries, and blueberries, followed by notes of tobacco and cedar, along with a light spicy, floral touch. Equally complex on the palate, its flavors mingle with its firm structure and fine tannins.

## TECHNICALS

Alcohol: 14%, Acidity 5.79g/L, pH: 3.45

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