

Seña 2012

“The owner of Sena believes this is his best ever and I have to agree.”

– *James Suckling 98/100*

“A rich, round and lush-tasting red, featuring concentrated flavors of dark currant, plum tart and dark berry, with plenty of toasty notes. Suave tannins caress the creamy finish.”

– *Wine Spectator, 93/100*

“Bright and focused.”

– *Wine Advocate, 92/100*



WINEMAKER

Francisco Baettig

REGION

Valle de Aconcagua, Chile

GRAPE VARIETIES

52% Cabernet Sauvignon, 23% Carmenere, 12% Merlot, 7% Malbec, 6% 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

The 2011/2012 season had a heat summation that was higher than in the previous year and above the historic average. The lack of rain favored grape health and the ripening of late varieties such as Carmenère. The result was an outstandingly deep vintage, with vivid colors and aromatic expression, and tannins that are more friendly and well rounded than in previous seasons.

VINIFICATION

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.

TASTING NOTES

Blueberry and black cherry aromas and a light black currant note, all framed by sweet spices that recall cloves and nutmeg and subtle notes of dill, violets and anise. The palate confirms what the nose perceived, displaying complex interwoven flavors and a velvety texture thanks to the fine-grained tannins that, coupled with the refreshing acidity, will make this wine a model of elegance, balance and longevity.

TECHNICALS

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

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