



## SEÑA 2013

*"It builds on the palate and shows the structure of a first growth Bordeaux but remains so Chilean".*

**James Suckling**, awarding 99 points to Seña 2013.

*"Superb aromas of black currants, rose petal and mint. Lavender and stones too. Full body with incredible fruit density. Complex, yet it's agile and bright. Tannins are perfectly polished. It builds on the palate and shows the structure of a first growth Bordeaux but remains so Chilean. A blend of 58% Cabernet Sauvignon, 15% Carmenere, 12% Malbec, 10% Merlot, and 5% Petit Verdot. From biodynamically grown grapes. Even better than the amazing 2012".*

**James Suckling, July 2015**

*"2013 vintage will be remembered as an exceptional vintage, characterized by cool climate conditions that contributed to the fresh flavors and fruit intensity of each vineyard lot. The elegance and purity of Seña 2013 vintage truly stands out; a perfect blend of structure, persistence and roundness alongside freshness and intensity."*

**Francisco Baettig, Chief Winemaker**



### ASSEMBLAGE

58% Cabernet Sauvignon  
15% Carmenere  
12% Malbec  
10% Merlot  
5% Petit Verdot

### BARREL AGING

22 Months  
75% New French Oak

ALCOHOL 14%

TARTARIC ACID 6.13 g/l

PH 3.43

RESIDUAL SUGAR 2.78 g/l

## FERMENTATION AND AGEING

*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 23°–30°C (74°–86°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 14 to 27 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 (75% 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): 17 °C / 63°F*

*Annual precipitation: 273 mm / 10.5 in*



*Viña Seña, Ocoa, Valle de Aconcagua – Chile*

*Altitude: 290 – 500 masl.*

*Density: 5.500 vines/ha.*

*Av. Yield: 5 ton/ha.*

*Pruning/trellising: Cane / Vertical trellis system.*