Sena

A landmark 25th anniversary vintage , Seña 2019 epitomizes the balance of Chile's Aconcagua terroir, weaving power and finesse into a wine of vibrant energy and graceful longevity.

Viñedo CHADWICK

Alcohol :14,50 %

Composition: 60% Cabernet Sauvignon, 21% Malbec, 15% Carménère, 4% Petit Verdot

Sena 2018

Aconcagua Valley, Chile

Region and Vineyards

The Aconcagua Valley, nestled between the Pacific Ocean and the Andes, is one of Chile's most prestigious wine regions. Its proximity to the sea ensures cooling breezes that temper the valley's warmth, extending the growing season and preserving natural acidity. The vineyard at Ocoa is planted on hillside terraces with poor soils that naturally restrict yields, encouraging concentration and depth in the grapes.

The 2019 growing season was marked by a mild winter and low rainfall, followed by a warm spring that fostered excellent bud break and flowering. Despite being a warm year, the coastal influence moderated summer temperatures, allowing a long ripening period. This balance of sun and cooling winds created grapes of remarkable aromatic expression and **fresh, vibrant acidity**, ensuring both immediate charm and long-term ageability.

Winemaking

Seña 2019 is a carefully constructed Bordeaux-style blend comprising **60% Cabernet Sauvignon, 21% Malbec, 15% Carmenere, and 4% Petit Verdot**. Each variety was vinified separately, with great precision to capture its individual character, before blending to create harmony and depth.

The wine was aged for **22 months**, primarily in French oak barrels (90%, with 80% new) to impart fine tannins, subtle toast, and integration of flavours. A smaller portion matured in large oak foudres (10%), which helped preserve fruit purity and freshness. The result is a wine that combines structural power with finesse, showcasing both ripe fruit and savoury complexity.

Tasting Notes

- **Color:** Deep, bright ruby red with youthful purple highlights.
- **Aroma:** A multi-layered bouquet of red and black fruits, cassis cream, and blueberry pie, lifted by herbal tones of dill, rosemary, and pepper. Subtle oak notes of coffee bean, vanilla, and pastries add refinement.
- **Palate:** Silky yet powerful, brimming with fresh-picked berries and cassis. The texture is seamless, framed by polished tannins and vibrant acidity, leading to great length and an elegant, savoury finish.

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Did you know?

Seña was born in **1995 as a pioneering joint venture** between Eduardo Chadwick and Robert Mondavi. Their ambition was to craft a Chilean First Growth, proving Chile's potential on the world stage. The 2019 vintage marks **25 years of that vision**, celebrating Seña's role as an international benchmark for Chilean fine wine.

Wine Pairing Ideas

- **Roast lamb with rosemary:** The wine's herbal nuances and firm tannins harmonize beautifully with lamb's rich flavours.
- **Seared duck breast with berry reduction:** The dark fruit profile of the wine mirrors the sweetness of the sauce, while the acidity cuts through the fat.
- **Beef tenderloin with mushroom sauce:** Earthy depth in the wine pairs elegantly with umami-rich mushrooms.
- **Aged Manchego cheese:** The wine's complexity and acidity balance the nuttiness and saltiness of mature hard cheeses.