Sena

Marked by balance and longevity, Seña 2016 reflects the vision of Eduardo Chadwick and Robert Mondavi : crafting a Chilean First Growth through biodynamic viticulture and meticulous winemaking.

Viñedo CHADWICK

98 James Suckling

Sena 2016

Aconcagua Valley, Chile

Region and Vineyards

The Seña vineyard lies in the Aconcagua Valley, a privileged location framed by the Pacific Ocean to the west and the Andes mountains to the east. The valley benefits from maritime breezes that moderate temperatures and extend the ripening period, while the foothill soils, poor in nutrients, limit vigor and enhance grape concentration.

The 2016 season began with delayed winter rains that replenished soils and ensured balanced vine canopies. A cooler spring pushed budbreak and flowering back by nearly two weeks, contributing to even fruit set. Summer warmth aligned with historical averages, yet veraison arrived later, continuing the slow pace. Harvest took place mostly in April, with Malbec picked earlier in late March and Carmenere harvested at the end of April. The result was fruit of outstanding aromatic precision, **bright acidity**, and fine-grained tannins that highlight the finesse of this vintage.

Winemaking

Seña 2016 is an intricate blend of **55% Cabernet Sauvignon, 20% Malbec, 12% Petit Verdot, 8% Carmenere, and 5% Cabernet Franc**. Each grape variety was vinified separately to preserve its typicity before the final blend was crafted for depth and harmony.

The wine matured for **22 months**, with 88% aged in French oak barrels (73% new) to lend structure, spice, and silkiness, and 12% in large foudres to maintain fruit purity. This judicious élevage delivers a balance between aromatic elegance, structural finesse, and long ageing potential.

Tasting Notes

- **Color:** Deep ruby red with youthful violet glimmers.
- **Aroma:** Expressive nose of blueberries, cherries, and violets, framed by subtle notes of nuts, fine pastry, and a lingering touch of truffle, lending sophistication.
- **Palate:** Fresh, juicy, and full of life, with delicate hints of rose petals. Fine-grained tannins, both firm and silky, support bright acidity, creating a wine of elegance and remarkable ageing capacity.

Alcohol :13,50 %

Composition: 55% Cabernet Sauvignon, 20% Malbec, 12% Petit Verdot, 8% Carménère, 5% Cabernet Franc

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Did you know?

Seña was created in **1995 as Chile's first "icon wine"**, the result of a groundbreaking partnership between Eduardo Chadwick and Robert Mondavi. Their vision was to prove that Chile could rival the world's greatest wines, and today Seña stands among the country's most celebrated fine wines, firmly established on **La Place de Bordeaux** alongside First Growths and iconic global labels.

Wine Pairing Ideas

- **Rack of lamb with thyme and garlic:** The wine's herbal notes and refined tannins enhance lamb's succulence.
- **Duck confit with cherry glaze:** Dark fruit and bright acidity echo the dish's sweet-savory balance.
- **Beef Wellington:** The truffle nuance and pastry tones in the wine resonate beautifully with this classic preparation.
- **Aged Comté or Gruyère:** Nutty, complex cheeses mirror the wine's depth and structure.

98 James Suckling

James Suckling (JS) : 98 Points (2016)

Aromas are lifted and bright in this wine with loads of blackberries and blueberries. Full body, velvety tannins. Gorgeous texture. Very pure fruit. A bright and more fundamental Seña than last vintages. Restrained at the end. 55% cabernet, 20% malbec, 12% petit verdot, 8% carmenere, 5% cabernet franc. September 2018 release. Needs three or four years of bottle age.

97

Robert Parker (RP) : 97 Points (2016)

The truly excellent 2016 Seña could very well be the finest wine produced at this estate that started as a joint venture between Robert Mondavi and Eduardo Chadwick and now continues under the guidance of Chadwick and the excellent hand of winemaker Francisco "Pancho" Baettig. The grapes were picked later in 2016, and the final blend is 55% Cabernet Sauvignon, 20% Malbec, 12% Petit Verdot, 8% Carmenere and 5% Cabernet Franc, with more Malbec and considerably less Carmenere than in the past. This is "only" 13.5% alcohol and has remarkable acidity and freshness, as well as overall balance and elegance that surpasses all previous vintages. Twelve percent of the volume matured in oak foudres, while the rest was aged in barrique (73% new) for 22 months. Even so, the wine is not oaky and comes through as harmonious and elegant within the house style. It's serious, dry and elegant, with zero concessions to sweetness. A mineral and profound red blend. 72,000 bottles produced. It was bottled in February 2018.

Viñedo CHADWICK

Sena 2016

Decanter (DCT) : 97 Points (2016)

The Seña vineyard was planted in 1998 in the heart of the Aconcagua Valley, and since 1995 it's provided the fruit for a single vineyard blend based on Cabernet Sauvignon. This new release is 55% Cabernet, with 20% Malbec, 15% Petit Verdot, 8% Carménère and 2% Cabernet Franc. Winemaker Francisco Baettig works with these grapes to obtain the greatest freshness, and the very cold temperatures of 2016 certainly helped him in this task. The 2016 is vibrant, full of notes of flowers and spices, with a medium-bodied palate showing juicy acidity and firm, sharp tannins, like small needles. A linear, vertical wine, this is probably the best version to date. Drinking Window 2019 - 2030

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