

Sena

Seña 2013 is a wine of purity and finesse , shaped by a long and cool growing season that delivered elegance, freshness, and impeccable balance.

Viñedo CHADWICK

99 James Suckling



Sena 2013

Aconcagua Valley, Chile

Region and Vineyards

The Seña vineyard lies in the heart of the Aconcagua Valley, a region where the Andes and Pacific Ocean create an ideal climatic interplay. Cooling maritime breezes temper the valley's warmth, extending the ripening season and preserving aromatic freshness. The vines grow on hillside soils that naturally limit yields, concentrating flavours and providing the structural backbone that defines Seña.

The 2013 season began with a cold winter and gentle rains, leading to a late but even bud break. Spring was mild and free of frost, though October rains slowed early growth. Flowering in November was successful, ensuring good fruit set. A moderately cool summer and a slow, prolonged veraison allowed the fruit load to be adjusted for optimal ripening. The gradual accumulation of sugars and phenolic maturity produced grapes of **remarkable freshness, persistence, and elegance**.

Winemaking

Seña 2013 is a blend of **58% Cabernet Sauvignon, 15% Carmenere, 12% Malbec, 10% Merlot, and 5% Petit Verdot**. Each grape variety was vinified separately to capture its typicity before blending into a harmonious whole.

The wine was aged for **22 months in French oak barrels**, with 75% new wood. This élevage introduced subtle spice and structure while allowing the fruit's purity and vibrant acidity to shine through. The balance of oak and fruit underscores the vintage's elegance and its long-term cellaring potential.

Tasting Notes

- **Color:** Deep ruby red with bright clarity.
- **Aroma:** Pure and elegant nose marked by red and black fruits, subtle herbal nuances, and delicate oak integration, framed by floral and mineral undertones.
- **Palate:** Harmonious and precise, balancing structure, roundness, and freshness. Fine-grained tannins support vibrant acidity, giving length, persistence, and intensity with a graceful finish.

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Alcohol :14,00 %

Composition: 58% Cabernet Sauvignon, 15% Carménère, 15% Carménère, 12% Malbec, 12% Malbec, 10% Merlot, 5% Petit Verdot

Did you know?

Seña was Chile's **first "icon wine"**, created in 1995 by Eduardo Chadwick and Robert Mondavi. Their vision was to demonstrate that Chile could rival the greatest wines of the world. Today, Seña is distributed through **La Place de Bordeaux**, affirming its place among the most prestigious global fine wines.

Wine Pairing Ideas

- **Herb-crusted lamb rack:** The wine's herbal tones and structure echo the dish's savory character.
- **Seared venison with blackberry sauce:** The fresh fruit intensity of the wine complements the gaminess of venison.
- **Duck breast with red wine jus:** Its elegance and acidity balance the richness of duck.
- **Mature Gouda cheese:** The nutty depth and saltiness align with the wine's complexity.



James Suckling (JS) : 99 Points (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. This is a joy to taste now but it will show itself in 2019. Even better than the amazing 2012.



Robert Parker (RP) : 96 Points (2013)

The 2013 Sena might very well be their finest vintage to date. 2013 was a cool vintage that favored fresh flavors and elegant and pure wines full of nuances. At Viña Seña, they took advantage of the natural conditions and produced a stunning blend of 58% Cabernet Sauvignon, 15% Carmenere, 12% Malbec, 10% Merlot and 5% Petit Verdot, sourced from their 42 hectares of vineyards planted some 16 years ago in the Aconcagua Valley. The varietal mix has been fine tuned and the oak has also been gradually reduced during the last few years. The process was pretty straightforward, fermentation in stainless steel and aging in French oak barrels (75% of them new) for 22 months. It has a subtle nose with aromas of red and black fruit denoting very good freshness, and the classical tobacco and cracked peppercorns, with the oak nicely integrated adding some spices and faint smoky aromas. The red fruit is remarkable and really adds freshness. Linear, juicy, sharp and long, very tasty and with very fine, slightly grainy tannins. There is superb balance, classical proportion and symmetry. I have not tasted all of the vintages of Sena (one day...), but out of all the years I've tried, this is certainly the best. I'm sure this will bloom in bottle and will have a long development. 60,000 bottles were filled.

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Wine Spectator (WS) : 91 Points (2013)

A vibrant red, with concentrated flavors of dark plum, cherry, mocha and dark currant that are well-structured, featuring pure-tasting minerality. Notes of dried herb emerge on the finish. Drink now through 2019.

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