



THE SIGN TO FOLLOW

SEÑA 2007

COMPOSITION

57% Cabernet Sauvignon, 20% Carmenere,
12% Merlot, 6% Cabernet Franc, 5% Petit Verdot

APPELLATION

Valle de Aconcagua

ALCOHOL

14.5% by volume

PH

3.44

TOTAL ACIDITY

6.07 g/l (tartaric acid)

RESIDUAL SUGAR

2.69 g/l

BARREL AGEING

22 months



VINEYARDS

The grapes for Seña 2007 were sourced from our Seña Hillside Vineyard in the Valle de Aconcagua, located 41 km (25.5 mi) from the Pacific Ocean. This region features an extended dry season with moderately warm summer days cooled by gentle afternoon breezes that blow in from the Pacific Ocean. The high day-night temperature differential (19°C /34.2°F) in the weeks prior to harvest triggers a high concentration of anthocyanins, which results in wines with very intense colour. The Seña Hillside property covers 350 hectares (865 acres), and the vineyards were initially planted to 6 hectares (14.8 acres) of Merlot and 10 hectares (24.7 acres) of Cabernet Sauvignon in 2000. The vineyards are planted on a hillside with a north-eastern solar exposure that gives each parcel its own mesoclimate, which in turn produces wines with distinct characters. Colluvial soils on the slopes present a variety of textures and stone proportions. Merlot is planted at the bottom of the hill and the soil shows a low proportion of stone (0–10%) and clay-loam texture, which provides good soil drainage and greater exploration depth for the roots. Cabernet Sauvignon is planted on 5°–15° slopes with a stone compound that ranges from 30% to 70% and loamy textures that keep natural vigour levels low while maintaining the balance between vegetative growth and the productive ability of the vines.

ALTITUDE: 290 to 500 meters (950–1,640 ft.) above sea level.

CLIMATE: Mediterranean, with winter rainfall and a long dry season.

VINTAGE NOTES

PICKING DATES

- Cabernet Sauvignon: 3rd and 4th weeks of April
- Carmenere: 2nd week of May
- Merlot: 4th week of March to 1st week of April
- Cabernet Franc: 3rd week of April
- Petit Verdot: 3rd week of April

HISTORIC AVERAGES

- Mean Temperature (Oct–Apr): 19°C/66.2°F
- Temperature Oscillation (Oct–Apr): 19°C/34.2°F
- Rainfall (Year round): 280 mm/11 inches

The 2006–2007 season registered overall temperatures that corresponded quite closely to those of a normal year. Restrictive water management, low yields, and delaying the harvest by 10–14 days allowed the grapes to reach good levels of maturity and phenolic ripeness with very high-quality sweet tannins, rich flavours, and excellent acidity. An October rainfall dropped 50 mm (2 in) on Aconcagua, which affected flowering and thus decreased the final production. The temperatures during veraison (January–February) averaged 18.9°C (66°F) without particular spikes in an otherwise moderately warm summer that lasted into March, which contributed to the proper evolution of tannins and ripening, while maintaining acidity and reasonable amounts of sugar in the berries. From April onwards, temperatures dropped significantly and therefore slowed ripening and led to a delay in harvest. In order to avoid a full stoppage in the vinification process, vigour maps were used intensively to harvest the ripest sectors within each block.

FERMENTATION AND AGING

To maximize quality, the fruit was hand-picked exclusively in the morning and brought to the winery in 12 kg boxes. The grapes were carefully selected on sorting tables and all extraneous plant material, leaves, and stems were removed to ensure fine fruit character in the final blend. The grapes were mostly fermented in stainless steel tanks at temperatures ranging from 24° to 30°C (75°–86°F), depending on the variety and seasonal conditions (microbiological load, and alcohol potential), to achieve the desired level of extraction. 6% of the must was fermented in first-use French oak barrels to increase the complexity of the blend. During fermentation, 3 pumpovers were performed daily at 0.5 to 1.5 times the tank volume, in accordance with the degree of extraction desired. Total maceration time ranged from 20 to 33 days for Cabernet Sauvignon, Merlot, and Carmenère and 6 to 8 days for Cabernet Franc and Petit Verdot, depending on the development of each individual lot. The new wine was then racked to 100% French new oak barrels from a selection of the finest cooperages and was aged for 22 months, during which time most of the malolactic fermentation took place.

WINEMAKER'S NOTES

Deep ruby-red in colour, *Seña 2007* presents a nose rich in ripe fruits such as strawberries, plum, and cassis, along with a touch of black pepper and sweet spices that add complexity to the blend. The palate shows fine, firm tannins and complex flavours of fruit, oak, spices, thyme, bay leaf, meaty notes, and a bit of tobacco that intermingle harmoniously and extend out onto the long finish. This is a wine with lively acidity and great tannic structure that will certainly gain complexity and elegance with time in the bottle.

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Jantar harmonizado Expand/Adega Brasil Delicatessen em 25/06/2012.