



SEÑA 2024

Aconcagua Valley - Chile

Seña was created in 1995 as a joint venture between Eduardo Chadwick and Robert Mondavi, who shared a dream of making a wine that would show Chile's full potential, a wine that would come to be welcomed, in time, among the world's First Growths. Modelled on a Bordeaux style, it would have an Andean soul, grown under biodynamic farming principles in the Aconcagua Valley.

VINTAGE 2024

A cool beginning gradually gave way to a warm, decisive finish, allowing the vineyard to unfold at its own rhythm and reveal a vintage of liveliness, depth, and harmony.

Rainfall for the season reached 305 mm, 24% above the historical average. The abundant winter rains encouraged a diverse and active cover crop cycle, strengthening soil vitality, improving structure throughout the growing season.

The growing season accumulated 1,477 degree days, 1.2% below the long-term average. Spring was notably cool, with 13% fewer degree days than average, and November standing out as particularly cold. As a result, flowering was extended and occurred approximately 10 days later than usual, setting the tone for a season driven by slow development.

This cool trend continued through January, making the phenological delay more evident across the vineyard. A marked shift followed in February and March, when temperatures rose to 13% above historical averages. This warm and luminous period accelerated ripening, but despite this acceleration, the season remained late overall, creating a strong contrast with the early and warmer 2023 vintage.

At harvest, varietal differences were clearly expressed. Cabernet Sauvignon and Malbec were harvested approximately three weeks later than average, while Carménère and Petit Verdot followed with a more moderate delay of around one week.

"Seña 2024 shows violet color with ruby highlights. The nose is fresh and expressive, led by floral notes of rosehip, subtly lifted by hints of rosemary and framed by vibrant red fruit, with raspberry at the forefront alongside black cherry. On the palate, the wine is fluid and elegant, confirming the floral and red-fruited profile with clarity and freshness. Polished and harmonious, it flows effortlessly across the palate, offering depth, a refined structure, and a persistent, lifted finish that captures Seña's signature elegance and vitality."

*Emily Faulconer, Winemaker
February 2026*

ASSEMBLAGE
60% Cabernet Sauvignon
18% Malbec
16% Carmenere
6% Petit Verdot

ALCOHOL 13.5%

AGEING
18 months, 70% in French oak
barrels and 30% in foudres