

SEI SOLO WINES, javier zaccagnini's new project.

Sei Solo, and Preludio represent the artistic vision of Javier Zaccagnini, after his 20 years of experience in Ribera del Duero: he headed for six years the Quality Control Regulatory Board (Consejo Regulador) of the Apellation Contrôlée, and he has spent the subsequent 14 years as director of AALTO, a flagship of Ribera del Duero that Javier co-founded with the great Mariano Garcia, the man who famously made Vega Sicilia for over 30 years.

Javier's two newest babies might have been born in the 2011 vintage, but they were actually conceived back in 2007 with the purchase of some 60-year-old vines, organically grown, in the top Ribera village of La Horra. The original and true aim was clear; to make a wine that whilst remaining a Ribera, leant purely towards Javier's own personal tastes, with an emphasis on finesse, elegance and nuance at the expense of structure and overt wood influence.

Given the greatness of La Horra's terroirs, Javier also wanted to allow the singular qualities and personality of the village to shine through. As a result, no new oak is used in any of the winemaking processes. Fermentation takes place spontaneously after the wines are de-stemmed, cooled, and gravity fed into four small 20 Hl old wooden vats. After alcoholic fermentation has finished no press wine is ever added to the resulting must, which is placed in used French oak barrels, and taken to an underground cellar at 10 ° of temperature, to develop malolactic fermentation naturally, slowly and without heating. It usually lasts until April or May.

When malolactic is finished, the wine is racked into 2-year-old French barrels of two different sizes: 228 litre and 600 litres.

The wines are racked a limited number of times over the next 15 to 20 months, before the time comes for the final blending. Whilst all the fruit comes from La Horra, and the magnificent character of that terroir is clearly there, Javier's aim is that with four fermentation tanks, each divided into two different sized barrels, he naturally achieves a number of stylistically diverse nuances. Those barrels which precisely fit the character goals Javier has in mind are blended together to form SEI SOLO, the first wine, with the rest making up the blend for PRELUDIO de SEI SOLO.

It should be noted that Javier's quest for perfection saw him attempt to fulfil his vision every year since taking control of the vines. It was only in 2011 after five vintages, each year getting closer, that he felt the resulting wine displayed all the attributes he so very much wanted to achieve.

Sei Solo

Named after Bach's six solos for violin, Sei Solo represents Javier Zaccagnini's vision of elegant, hightoned Ribera del Duero from the powerful, mineral soils of La Horra. Displaying wonderful clarity of fruit and excellent transparency to the multi-layered flavours, there is no new oak influence on this at all, resulting in a wine that has nothing to hide behind. Deft tannins support a taut, mineral, dark fruited wine that, while tight knit and brooding is tremendously refined and vital and not at all tiring to drink. A Ribera built on elegance, refinement and nuance that promises great things for the future. A star is born.

Preludio de Sei Solo

With only 10 % of production or less making it into Sei Solo, Preludio accounts for the lion's share of Javier's newest brainchild. Displaying a good vibrant deep cherry red colour and with fragrant, clear notes of cherry drop and violet there is a beautifully unadorned yet brooding quality to this; it feels deep, vinous and vibrant, flecked with bright red fruit notes, sweet earth and a darker, more spiced character on the finish.