

PRELUDIO DE SEI SOLO 2020

TECHNICAL DETAILS

CLIMATIC CONDITIONS

Winter was rather dry and not too cold, but April brought abundant rain and frost, which did not affect the vines as they had not sprouted yet. At the end of that month the temperatures rose, and the shooting began. May was very warm and contributed to a good development of the vines. Flower occurred in due time in mid-June and everything continued well during the summer. At the beginning of September our vines, specially the old ones, were ready for harvest and we duly started on September 10th, finishing a week later. There were heavy rains and storms after that, but we were not affected in the least as we had already harvested all our grapes from La Horra, which were safely in our winery.

GRAPE ORIGIN

The grapes for PRELUDIO 2019 stem from vineyards in the villages of La Horra, Gumiel de Izan and Moradillo. We have old vineyards of 60 to 100 years old along with other younger vineyards, but all of them in goblet and of low yield. Hand harvested, all clusters are rigorously inspected in a sorting table

WINEMAKING

Each vineyard was individually fermented with its own natural yeasts in small stainless-steel deposits, to preserve individuality. Gentle pumping-over allows us to maintain the fruitiness and to extract only the finest of tannins. Malolactic fermentation was performed both in steel and in two-year-old French 228 litre barrels, and then the wines are racked to 500 and 600 litre French barrels. Oak ageing lasted for 16 months, with only 50% of the barrels being new, to preserve fruit and elegance.

BOTTLING AND RELEASING ONTO THE MARKET

PRELUDIO de SEI SOLO 2020 was bottled in June 2022 without clarifying or filtering. Then the bottles rested in the perfect conditions of our cellars until released onto the market, six months later.

ANALITICAL DATA:

PRELUDIO DE SEI SOLO 2020 Alcohol content: 14,5 %vol. - Total acidity: 5.3 gr/l - Residual sugar: < 2,0 gr/l

