



PRELUDIO DE SEI SOLO 2018

TECHNICAL DETAILS

CLIMATIC CONDITIONS:

The 2018 vintage was superb at the Ribera del Duero. We had a mild and rather dry winter, while fortunately spring was very wet, with rains in March, April and May. A light frost at the end of April did not do any damage to the vines and the budding and subsequent development of the shoots were perfect. Summer with a lot of water in the earth and without high temperatures permitted a proper flowering and veraison. Slight rains on September 5th and 8th allowed for a final boost of the ripening and balance of the grapes.

We at SEI SOLO started harvesting on the 27th of September and finished on the 10th of October just before the mid October rains. Therefore all our grapes entered the winery before the rain in perfect sanitary conditions.

GRAPE ORIGIN

The grapes for this wine come vineyards in the villages of La Horra, Gumiel de Izan and Moradillo. Some we own and some are long-term rented, but all of them are cultivated under our strict supervision. The age of these vineyards ranges from 12 to 80 years old.

We always harvest by hand in small boxes and all the clusters are inspected in a sorting table prior to enter the destemmer.

WINEMAKING

The wines of PRELUDIO de SEI SOLO fermented in stainless steel deposits of different sizes, to be able to adapt the tanks to our vineyards, allowing for a total separation by plots. Gentle pumping over is performed to maintain freshness and purity and avoid over extraction of the tannins. We strive for elegance and finesse rather than power and structure. After alcoholic fermentation we rack our wines to two-year-old barrels to perform malolactic at low temperature. This is a slow process that takes several months and results in further finesse and a very personal style for our wines. Once the malolactic is finished we rack our wines to 228, 300, 500 and 600 litre barrels. The aging period for PRELUDIO de SEI SOLO 2018 lasted for 17 months. We used only 20% of new barrels in order to maintain the fruit and making sure there is no excess of oak to our wines.

BOTTLING AND RELEASING ONTO THE MARKET

PRELUDIO de SEI SOLO 2018 was bottled at the end of July 2020, without any clarification and with a slight filtering, just to avoid small impurities. After being bottled, to gain further roundness and balance, we give our wines several months of rest in the perfect silence of our cellars before releasing them on to the market.

Of the vintage 2018 we have produced 56.000 bottles and 600 magnums of PRELUDIO de SEI SOLO,

ANALYSES:

PRELUDIO de SEI SOLO 2018 Alcohol content 15° - Total acidity : 5.1 gr/l - Residual sugar : < 2,0 gr/l