



## 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 27st of September and finished on the 10 th of October just before the mid October rains. Therefore all our grapes entered the winery before the rain in perfect sanitary conditions.

#### GRAPE ORIGIN

All grapes for SEI SOLO 2018 come exclusively from our top vineyards called Barroso and Acos. They are very old vines – between 60 and 90 years old- all of them in the prime village of La Horra.

They are small plots with extremely low yield that offer us a superb balance, full ripening and a striking personality. We always harvest by hand, in small boxes and the grapes come very quickly into our cellar, where every single cluster is inspected in a sorting table.

#### WINEMAKING

We ferment in stainless steel tanks of small capacity, adapted to the size of every vineyard, allowing us to do individual fermentation for every different plot.

We do short and careful pumping over, never reaching high temperatures to respect the fruit and avoid over extraction of the tannins. This way we obtain the full potential of elegance and finesse of our old vineyards.

After alcoholic fermentation we rack the wines to two-year-old French barrels to undergo malolactic at low temperature ( less than 14 degrees C) . This process takes several months and results in very elegant and personal wines.

When malolactic is finished, we rack the wines to 600 litre big barrels of French oak, which are not new to avoid a loss of the balance and style of the wines by excessive presence of the wood. Our SEI SOLO 2018 was aged in oak for 20 months.

#### BOTTLING AND RELEASING ONTO THE MARKET

SEI SOLO 2018 will be 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.

Of the vintage 2018 we have produced 7.300 bottles of SEI SOLO, 400 magnums and 5 big formats of 3 and 5 litre.

#### ANALYSES:

SEI SOLO 2018      Alcohol content 15° - Total acidity : 5.4 gr/l - Residual sugar : < 2,0 gr/l