

SEI SOLO 2021

TECHNICAL DETAILS

CLIMATIC CONDITIONS:

The end of October brought a lot of rain, continuing with mild temperatures and more precipitation the rest of the fall. In the winter of 2021, the famous storm Filomena came, covering the entire field with several centimetres of snow and with temperature drops to -11°C.

In spring temperatures dropped again, causing frost in some areas of the Ribera del Duero. Luckily, our vineyards were not affected by these. In the middle of summer a heat wave arrived until August, but the beginning of September brought rain that helped the grapes ripen very well.

GRAPE ORIGIN:

The grapes for SEI SOLO stem exclusively from small plots of old vineyards 60 to 100 years old, located in our favourite village, La Horra. All of them are in goblet and provide a very low yield (1.000 - 2.500 Kg/ha) and beautiful balance. Hand harvested in small boxes, all clusters are rigorously inspected, one by one, on 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 takes place in two-year-old French 228 litre barrels, and then the wines are racked to 600 litre French barrels, of which only 15% are new, in order not to lose the fruit and to prevent an excess of wood in our wines. The oak ageing period lasted for 17 months.

BOTTLING AND RELEASE:

SEI SOLO 2021 was bottled in May 2023 without filtering or clarifying. Then the bottles were kept in the perfect and silent conditions of humidity and temperature of our cellars until they were released onto the market, ten months later.

ANALITICAL DETAILS:

SEI SOLO 2021 Alcohol 15 %vol. - Total Acidity: 5.0 gr/l - Residual Sugar: < 2,0 gr/l

