La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Anima Negra, AN 2015
Ànima Negra - 300 cl. (Doble Magnum)



This is the flagship go the estate. In the good vintages, the Unico represents one third of its total production. The prestigious cuvée has always been made the same way; the ageing process has never changed: the wien cannot be sold before it is 10 years old. The grapes of Unico come from older vines (average: 35 years) and the cuvée is only made in the best vintages.

Vinification
After fermentation, the wine stays for some time in large wooden vats. This is where and when its future is determined: Unico or Valbuena. The superior qualities (Unico) will be aged for 12 months in new French oak barrels, then in American oak barrels for a duration which varies according to the vintage. Then the wine is put back into the larger vats. Unico is bottled after 6 years of ageing, on average. Then it is left to ripen in the bottle for at least 4 years. In the greater vintages, Unico can stay longer in the oak - up to 9 years.

Storage potential
30 years.

To serve
Serve at 18°C, in a large glass, after decanting for 5 hours (at least during the first 5 years after bottling).

Trial analysis
All Vega Sicilia wines combine concentration and elegance, intensity and typicity of the grape; complexity and length. Valbuena is a lite bit more open and accessible than Unico and Reserva Especial, which are almost esoteric. Here again, the key words here are concentration, complexity and length. Red and black fruit - blackcurrant, strawberry, cherry, plum, mint, figs, spices, moka, licorice, coconut, chocolate. In tastings, Unico and Reserva Especial always feel 20 or 30 years younger than they are, mainly thanks to the underlying acidity typical of the Tempranillo.

Assembly
Callet (95%), Fogoneu, Mantonegro

Region:
Illes Balears

Wine estate:
Ànima Negra

Description domain

Ànima Negra has revolutionized Mallorcan wines. This domain gave back its luster to the Callet grape, making wines both refined and full of mediterranean character out of it. The 100% Callet Son Megre, the label of which was made by artists Miquel Barceló, is its flagship.