La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Unico 2006
Vega Sicilia - 150 cl. (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
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
Tinto Fino (94%), Cabernet Sauvignon (6%)

Region:
Castilla y León

Appellation:
D.O. Ribera del Duero

Wine estate:
Vega Sicilia

Description domain

Spain’s most celebrated wine estate, with a rich history Famous for producing one of the most long-living wines in the world.