La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Valbuena 2016
Vega Sicilia - 300 cl. (Doble Magnum)



It is named after the village where the estate lies. The vines are at least 20 years old. The grapes are harvested by night and quickly put in temperature-controlled stainless steel tanks

Assembly
Tinto Fino (94%), Merlot (6%)

Region:
Castilla y León

Appellation:
D.O. Ribera del Duero

Wine estate:
Vega Sicilia

Vinification
The wine follows the same ageing process as the Unico, first in vats and then in French and American oak barrels for one year, then in vats again, then in bottles for one or two years. The Valbuena is released only after 5 years.

Storage potential
20 years.

To serve
Serve at 18°C after decanting (at least during the first 7 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. It is a powerful wine, well structured, well balanced and complete; a fine touch of acidity - typical of Tempranillo - gives it a fresh backbone. Give it some years to ripen.

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.