

UNICO 2002

DESCRIPTION

Once the fermentation process was completed the wine aged for 17 months in wooden casks. To later age for 23 months in new oak barrels, 10 months in used barrels and 20 months in large oak casks. The wine was bottled until released in 2012.

GENERAL INFORMATION

Alcohol by volume - **14 %**
 Variety - **95 % Tinto Fino and 5 % Cabernet-Sauvignon**
 Average vineyard age - **21 years**
 Vineyard surface area - 210 ha (**Finca Vega Sicilia**)
 Planting density - **2,222 plantas/ha**
 Altitude - **700 - 900 m**
 Yield - **3,500 kg/ha - 24.5 HI/ha**
 Harvest - **Hand-picked in 20-kg crates starting on October 5th**

2002 VINEYARD CYCLE

Winter: Average with frequent frosts. Moderate Rainfall.
 Spring: Mild, budding in mid-April, without any Frost.
 Summer: Warm without important rains.
 Harvest: Unstable weather.

TASTING

Colour: Cherry with ruby tones
 Nose: Delicate and discrete nose with marquetry aromas, wild berries as currant with minty notes and English tobacco.
 Palate: Fine and elegant with a persistent aromatic finish. The Unico style of elegance, complexity and discretion

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 40 - 60 years if stored in the ideal conditions of: 12-14 °C / 54-57 °F and 60 % relative humidity.
 The recommended drinking temperature is 18 °C / 64 °F.

PRODUCTION

42,932 Bordeaux bottles, 2,540 Magnum, 155 Double Magnum and 4 Imperial.



VEGA-SICILIA