

UNICO RESERVA ESPECIAL

TASTING NOTES



DESCRIPTION

It is a non-vintage Vega Sicilia and a tribute to tradition.

Unico Reserva Especial is a true reflection and tribute to the history of Spanish wine, perfectly combining the characteristics of different vintages of UNICO. Only the best vintages of UNICO are used to produce this legendary and remarkably complex wine; a blend of many years, virtues, experiences and feelings that only expresses the most profound essence of a unique, inimitable style, the Vega Sicilia style.

Unico Reserva Especial 2018 is composed of 58 barrels including vintages 2005, 2006 and 2007, among others.

GENERAL INFORMATION

Alcohol by volume	14,5 %
Variety	Tinto Fino and Cabernet-Sauvignon
Average age of vineyard	35 years
Vineyard surface area	210 ha
Planting density	2.222 plants/ha
Altitude	700 m
Yield	3.600 kg/ha
Harvest	Hand-picked in 12 kg. cases

STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 40-60 years if kept in optimum conditions (12-15 °C) at 60% relative humidity, and constant temperature, protected from direct light.

Optimum drinking temperature is 16 °C.

PRODUCTION

17.200 Bordeaux bottles, 215 Magnum bottles.

BOTTLED DATE

June 2014.