UNICO 2005



WINEMAKER'S DESCRIPTION

From the 1,000 hectares which composes the Vega Sicilia estate, 210 are used for wine growing, coexisting 19 soil types divided into 57 plots containing very specific characteristics. The influence of the Duero River's flow and the passage of time have been vital in developing these soils.

40 of these hectares are used to produce Unico, with at least ten years of ageing, in both barrel and bottle, considered to be one of the world's longest. French and American 225-litre oak barrels, new and used, 20,000-litre tanks. A long and complex process, that makes these wines outstanding when released and eternal when aged.

Unico 2005 needed an additional 2 years of bottle ageing to present itself at its best time and certainly, this extra ageing provided elegance, complexity and silkiness.

GROWING SEASON

The vineyard left behind a dry Winter to face an also dry Spring, fortunately not experimenting frost incidents in the month of May. Budding was normal, in fact a bit late, but hot temperatures in June and especially in July caused the cycle to be early. In general, it was a healthy and early harvest starting September 21st. The wide thermal amplitude between day and night during maturation turned this into a good vintage.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 40 - 60 years if kept in ideal conditions: constant temperature of 12-14°C and 60% relative humidity.

Optimum drinking temperature is 18°C / 64°F.



ALCOHOL BY VOLUME - 14%

GRAPE VARIETY - 94% Tinto Fino and 6% Cabernet Sauvignon

AGEING - 10 years: five years between barrels and vat, and five years of aging in bottle

AVERAGE AGE OF THE VINEYARD - 35 years

VINEYARD SURFACE - 210ha in the Vega Sicilia estate

PLANT DENSITY - 2.222 plants/ha

ELEVATION - 700-900m

YIELD - 3,600kg/ha - 25hl/ha

HARVEST - Manual in 12 kg boxes

PRODUCTION - 93.533 Bordeaux, 2.391 Magnum, 146 Double Magnum and 6 Imperial

BOTTLING DATE - June 2011

