

# UNICO 2015



VEGA-SICILIA

## WINEMAKER'S DESCRIPTION

Unico undergoes an extraordinary ageing process: more than ten years in oak and bottle. In its undisturbed slumber, this inimitable wine creates a timeless cellaring perspective. Like its name, this unique wine is a tribute to the Tempranillo and Cabernet Sauvignon vineyards of the Vega Sicilia estate.

The 2015 vintage ripened quickly, evenly and exceptionally well. It was essential to harvest the grapes al dente, when they were crisp, fresh and juicy, to avoid over-ripening. This vintage was a special one for Gonzalo Iturriaga. "It was my first at Vega Sicilia," explains the winemaker. "I understood that there is something genuine in the Vega Sicilia estate, because when I taste the grapes I sense the concentration, the power, but also the elegance and silkiness. That's the basis of a great wine. When you taste that concentration, you understand the need for the unique ageing that we do at Vega Sicilia: five years in oak, with a first stage of about one and a half years in barrels to shape the wine, and a second stage of about three and a half years in oak vats to give the wine a whole new dimension.

**The 2015 vintage is expressive from the first moment. On the palate, it is generous, opulent and juicy, while retaining the estate's trademark elegance. This wine taught me why Vega Sicilia is so great."**

## GROWING SEASON

A slightly drier than normal autumn was followed by a rainy winter, providing sufficient water for plant growth. However, despite having deep soil water reserves, the lack of rain in early spring 2015 delayed bud break compared to a regular year.

The absence of significant spring frosts and a wetter than expected end to the season meant that plants grew faster. The warm weather in July ensured that bunches were healthy.

Ultimately, the favourable summer conditions resulted in a very good harvest, slightly advanced compared to a standard year, with an excellent balance of all the grapes' components.

## STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it has a cellaring potential for 60 years if stored in optimal conditions: 12-14°C / 54-57°F and 60% relative humidity. Best served at 18°C / 64°F.



PER 100 ML 375 KJ / 90 KCAL

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ALCOHOL BY VOLUME - 14.5%

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GRAPE VARIETY - 96% Tinto Fino and 4% Cabernet Sauvignon

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

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AVERAGE AGE OF THE VINEYARD - 40 years

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VINEYARD SURFACE - 210ha in the Vega Sicilia estate

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PLANT DENSITY - 2,222 plants/ha

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ELEVATION - 700-900m

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

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HARVEST - Manual, in 12 kg boxes, from 15 September to 3 October

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PRODUCTION - 84,184 Bordeaux, 3,645 Magnum, 360 Double Magnum, 57 Imperial and 5 Salmanazar

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BOTTLING DATE - May 2021

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