UNICO RESERVA ESPECIAL 2025 RELEASE



WINEMAKER'S DESCRIPTION

Unico Reserva Especial is shaped by time. A non-vintage wine, it is a combination of the best Unico vintages, blending their virtues and expressions. The very essence of the Vega Sicilia estate.

This style of winemaking, now almost extinct except for this Vega Sicilia wine, is a testament to a long tradition of blending the best vintages and cuvées into a wine called 'Reserva Especial', the producer's pride and joy.

Unico Reserva Especial 2025 release is a blend of Unico 2011, 2012 and 2013.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it has a cellering 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 368 KT / 89 KCAL

ALCOHOL BY VOLUME - 14%

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

AVERAGE AGE OF THE VINEYARD - 36 years

VINEYARD SURFACE - 210ha in the Vega Sicilia estate

PLANT DENSITY - 2.222 plants/ha

ELEVATION - 700-900m

YIELD - 3,000-3,500kg/ha - 21-24.5hl/ha.

HARVEST - Manual in 12 kg. boxes

PRODUCTION - 18,518 Bordeaux and 261 Magnum

BOTTLING DATE - May 2021

