UNICO 2012



WINEMAKER'S DESCRIPTION

210 of the almost 1,000 hectares on the Vega Sicilia estate are used for vine growing, which include 19 different types of soil and 64 plots with very specific characteristics. The influence of the course of the Douro River and time itself have played a key role in the notable use of these soils.

The grapes are harvested from the 40 hectares used to produce Unico, a wine that ages at least ten years between barrel and bottle, representing one of the world's longest ageing processes. For the first phase, we used 225-litre French and American oak barrels to start to structure the wine; the second phase involved using 22,000-litre wooden vats. A long, complex, yet wonderful wine construction, during which they obtain endless nuances, definition, texture, and depth over time.

This incredible terroir and the unique ageing process make our wines timeless when they aged.

GROWING SEASON

After a somewhat dry winter, spring began with moderate temperatures and abundant rainfall, with some 70.7 litres falling during April (the initial stages of the vine's budburst), continuing through early May. Temperatures subsequently began to rise through the rest of the month, reaching a temperature of 42°C in June (on 26 and 27 June).

It is worth noting that the lack of spring frosts enabled the vineyard to grow correctly. The summer was very dry with no rainfall recorded in July and only 0.5 litres in August. Temperatures remained high throughout the summer.

We had to wait until the end of September before the rains helped ensure a positive outcome for the ripening process. Notable characteristics included the healthiness, the strong colouring, and very ripe tannins suitable for ageing. An excellent vintage.

STORAGE, SERVICE AND 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.

ALCOHOL BY VOLUME - 14.5%

GRAPE VARIETY - 95% Tinto Fino and 5% Cabernet Sauvignon

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

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 - 3,500-3,700kg/ha - 24.5-25.9hl/ha

HARVEST - Hand-picked in 12 kg boxes from 19 Sept. - 10 Oct.

PRODUCTION - 88,188 Bordeaux, 3,537 Magnum, 328 Double Magnum, 55 Imperial and 5 Salmanazar

BOTTLING DATE - June 2018

@ abodegasvegasicilia



