

## Unico 2002 Vega Sicilia - 75 cl.

This is the flagship go the estate. In the good vintages, the Unico represents one third of its total production. The prestigious cuvée has always been made the same way; the ageing process has never changed: the wien cannot be sold before it is 10 years old. The grapes of Unico come from older vines (average: 35 years) and the cuvée is only made in the best vintages.

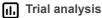


## Vinification

After fermentation, the wine stays for some time in large wooden vats. This is where and when its future is determined: Unico or Valbuena. The superior qualities (Unico) will be aged for 12 months in new French oak barrels, then in American oak barrels for a duration which varies according to the vintage. Then the wine is put back into the larger vats. Unico is bottled after 6 years of ageing, on average. Then it is left to ripen in the bottle for at least 4 years. In the greater vintages, Unico can stay longer in the oak - up to 9 years.

## To serve

Serve at 18°C, in a large glass, after decanting for 5 hours (at least during the first 5 years after bottling).



The key words here are concentration, complexity and length. Red and black fruit - blackcurrant, strawberry, cherry, plum, mint, figs, spices, moka, licorice, coconut, chocolate. In tastings, Unico and Reserva Especial always feel 20 or 30 years younger than they are, mainly thanks to the underlying acidity typical of the Tempranillo.



Assembly Tinto Fino (95%), Cabernet Sauvignon (5%)







Description domain

Spain's most celebrated wine estate, with a rich history Famous for producing one of the most long-living wines in the world.