

Valbuena 2010 Vega Sicilia - 150 cl. (Magnum)

This wine is as prestigious as its big brother Unico, although its blend is slightly different. It is named after the village where the estate lies.



Vinification

The vines are at least 20 years old. The grapes are harvested by night and quickly put in temperature-controlled stainless steel tanks. The wine follows the same ageing process as the Unico, first in vats and then in French and American oak barrels for one year, then in vats again, then in bottles for one or two years. The Valbuena is released only after 5 years.



Storage potential

14 years.



To serve

Serve at 18°C after decanting (at least during the first 7 years after bottling).



Trial analysis

All Vega Sicilia wines combine concentration and elegance, intensity and typicity of the grape; complexity and length. Valbuena is a little bit more open and accessible than Unico and Reserva Especial, which are almost esoteric. It is a powerful wine, well structured, well balanced and complete; a fine touch of acidity - typical of Tempranillo - gives it a fresh backbone. Give it some years to ripen.



Assembly

Tinto Fino (85%), Malbec (15%), Merlot



Region:

Castilla y León



Appellation:

D.O. Ribera del Duero



Wine estate:

Vega Sicilia

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.