

Unico Reserva Especial (09/11/12) (VTA23) 2023 Vega Sicilia - 150 cl. (Magnum)

The absolute top of the house's production, this wine blends the three best vintages of the Unico cuvée. Ground glass bottle.









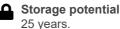




After fermenting, the wine is kept for some time in large oak vats. Then the future of the wine is decided: Unico or Valbuena. The Unico spends 12 months in French new oak barrels, then American ones. The total ageing duration depends on the vintage (up to 9 years). Then the Unico is stocked in bottles for 4 years.

To serve

Please decant for some hours before tasting - at least during the first 10 years after the bottling.



Trial analysis

Claret colour with signs of evolution. Delicate bouquet on the nose, a mix of fresh and sunny notes, more on the elegant side. These complex aromas develop on the palate. Its silky fabric, a fine acidity, typical of the Tempranillo, and the well integrated minerality make this wine look much younger than it is

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.