

## Unico Reserva Especial VTA 2024 ('10/'11/'12) PRIMEUR (kist3) Vega Sicilia - 75 cl.

The Reserva Especial is the top wine of the house: a blend of 3 vintages of the Unico cuvée. Ground glass bottle.



### Vinification

After fermenting, the wine is kept for some time in large oak vats. Then the future of the wine is decided: Ubico or Valbuena. The sunoco 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.



### Storage potential

Drink as from: 2030  
Best moment: 2040-2050  
Until: 2065



### 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



### Assembly

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



### Region:

Castilla y León



### Appellation:

D.O. Ribera del Duero



### Wine estate:

Vega Sicilia

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