

Valbuena 2017 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. The vines are at least 20 years old.



Vinification

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

Drink as from : 2022
Best moment : 2029-2033
Until : 2040



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

Tinta de Toro (94%), Merlot (6%)



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.