

UNICO

DESCRIPTION

Of the almost 1,000 hectares that make up the Vega Sicilia estate, 210 are allocated to the cultivation of vines, with nineteen different types of soil and fifty-five plots with very specific features. In the extraordinary management of these soils, the influence of the course of the Douro River and the passage of time have been crucial.

Forty of these hectares are used to produce Unico, which is aged for a minimum of ten years between barrel and bottle, one of the longest ageing processes in the world. We use French and American oak in new and used 225-litre barrels and 22,000-litre vats. A long and complex construction of the wines, but at the same time simply marvellous, in which they gain a myriad of nuances, precise texture and wonderful depth over time. Thanks to this incredible terroir and unique ageing process, our wines become eternal when they age.

2011 is a concentrated vintage yet, elegant, silky, precise and deep. Unico is an expression that can be savoured immediately, although over time it will become truly incredible. It is, without a shadow of doubt, a true delight.

GENERAL INFORMATION

Alcohol by volume - **14 %**

Variety - **95 % Tinto Fino and 5 % Cabernet Sauvignon**

Average age of vineyard - **35 years**

Vineyards - **Finca Vega Sicilia**

Planting density - **2,222 plants/ha**

Altitude - **700 - 900 m**

Yield - **3,000-3,500 kg/ha - 21-24.5 hl/ha**

Harvest - **Manual in 12 kg boxes from 15 September to 28 September**

2011 VINEYARD CYCLE

A normal winter for our area in terms of temperature and rainfall, which gave way to a frost-free spring with temperatures somewhat higher than usual, bringing the plant's cycle forward in this season.

Summer started rather hot at the beginning of July, only to return to average temperatures in the second fortnight. The veraison date was around 12 August, which is the norm in this area.

The end of ripening was slow and progressive, with no rainfall and good temperatures that meant we could wait for the optimal ripening point for each plot. This resulted in a very healthy grape with a great balance of components, such as high colour indices and good acidity levels. In short, an excellent vintage.

The harvest began on 15 September and ended on 28 September.

STORAGE, SERVING AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 40-60 years in optimal conditions: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended serving temperature is 18 °C / 64 °F.

PRODUCTION

88,288 Bordeaux bottles, 3,505 Magnum, 318 Double Magnum, 60 Imperial and 3 Salamanazar.

BOTTLING DATE

June 2017

2011



VEGA-SICILIA