

UNICO 2003

DESCRIPTION

Once the process of fermentation completed, the wine remained in large-capacity wooden vats for 25 months. Then it matured for 17 months in new barrels, 10 months in semi-new barrels and 22 months in large-capacity wooden vats. The remaining time was spent in bottle until release in 2013.

GENERAL INFORMATION

Alcohol by volume - **14 %**
 Variety - **92 % Tinto Fino and 8 % Cabernet-Sauvignon**
 Vineyard surface area - **Finca Vega Sicilia**
 Planting density - **2,222 plants/ha**
 Altitude - **700 - 900 m**
 Harvest - **Hand-picked in 12 kg crates**

2013 VINEYARD CYCLE

Winter: Typical with frequent frosts. Moderate rainfall.
Spring: Mild, sprouting in the middle of April, without any frost.
Summer: Warm without rains.
Harvest: Cold, from the 20th to the 26th September.

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 40 - 60 years if stored in the ideal conditions of 12-14 °C / 54-57 °F and 60 % relative humidity.

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

TASTING NOTES

Colour: Deep Ruby colour with intense and shiny cherry tones.
Nose: Hot vintage where we avoid aromas of dried fruits or liquor to avoid a heavy Unico which is not part of its style. Delicate nose where everything is present but nothing predominant. Notes of cider and cigar box.
Palate: Generous vintage with a minty character that makes it fresh. Wide and intense finish.

PRODUCTION

76,476 Bordeaux, 3,658 Magnum, 362 Double Magnum, 59 Imperial, and 6 Salmanazar bottles.

