

# UNICO 2006

## TASTING NOTES

### DESCRIPTION

Of the 1.000 hectares which make up the Vega Sicilia estate, 210 are used for wine growing, under 19 soil-types divided into 52 plots with very specific characteristics. The influence of the Duero river's flow and the passage of time have been vital in forming these soils.

40 of these hectares are used to produce Unico with a minimum 10-year ageing process, including both barrel and bottle, probably the world's longest. 225-litre French and American oak barrels, both new and used, 20,000-litre tanks.

A long complex process for a legendary wine.

**Like UNICO 2005, UNICO 2006 was bottle aged for an additional two years and rewards us with an ample, profound, silky wine to keep in memory.**

### GENERAL INFORMATION

Alcohol by volume	14 %
Variety	94% Tinto Fino and 6% Cabernet-Sauvignon
Average age of vineyard	35 years
Vineyard surface area	210 ha
Planting density	2.222 plants/ha
Altitude	700 m
Yield	3.600 kg/ha
Harvest	Hand-picked in 12kg cases

### 2006 VINEYARD CYCLE

Winter was particularly cold, including winter frost, frequent rain and snow at the end of February. Budding took place the third week of April due to the rise in temperature.

Spring registered normal rainfall but abnormally high temperatures which brought forward showers the first week of April. There were cold nights at the end of May, beginning of June, though, fortunately the plant did not suffer significant damage.

High temperatures continued along throughout June leading to an early flowering. Summer was normal with the beginning of budding the second week of August. High temperatures on the last two weeks of August and first week of September provoked early ripening in some plots, starting harvest September 9th. Showers in mid-September delayed the rest of the harvest reaching a well-balanced ripeness and tremendous sanity.

### STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 40 - 60 years if kept in optimum conditions (12-14 °C) at 60% relative humidity, and constant temperature, protected from direct light.

Optimum drinking temperature is 18 °C.

### PRODUCTION

93.993 Bordeaux bottles, 2,552 Magnum bottles, 165 Double-Magnum bottles and 6 Imperial bottles.

### BOTTLED DATE

June 2012.

