

UNICO 2008

DESCRIPTION

Of the 1,000 hectares making up the Vega Sicilia estate, 210 are used for wine growing, and there are 19 soil-types divided for management purposes into 52 plots with very specific characteristics. The influence of the flow of the river Duero and the passage of time have been vital in forming these soils.

70 of these hectares are employed to produce Unico. A unique, magical estate which, along with extraordinary management of the vineyard, enables the production of legendary wines.

The Unico ageing process is probably the world's longest, since it runs for at least ten years from the barrel to the bottle. 225-litre barrels of French and American wood, both new and used, and 20,000-litre tanks. A long complex process for a great wine.

Unico is a wine for all eternity. Only a handful of terroirs worldwide are able to match wine's extraordinary ageing capacity. This is a wine of inimitable style, mature, tremendously elegant and silky, in which the ageing process brings the mystique of the essence to the surface.

GENERAL INFORMATION

Alcohol by volume	14.5 %
Variety	97% Tinto Fino and 3% 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
Harvesting	Hand-picked, in 12 kg-boxes

2008 VINEYARD CYCLE

In 2008, a very dry winter was followed by a cold and rainy spring – although without May frosts, which gave rise to late budding and slow and unequal initial development of the vine's cycle.

Throughout May and up to 17 June there were storms of a certain intensity along with strong winds and hailstones in certain areas. A dry summer allowed for recovery in the cycle, and particularly noteworthy was a wide temperature range in July and August, with differences in the daytime high and night-time low of between 20 and 24 degrees.

Low nocturnal temperatures continued into September, with a minimum of 1 degree recorded on 29 September. The anti-frost towers were therefore activated, and also protected the crop on 2 and 3 October, when minimum temperatures of 0 degrees occurred. The grape harvest commenced on 10 October by which time great phenolic and aromatic ripeness had been achieved – due to the wide temperature range from colour-changing onwards and lower sugar accumulation compared to an average year in the zone.

An Atlantic-style vintage with great colour and aroma intensity, potent structure, and an acidity plus which will aid the wines' longevity.

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 40% relative humidity, at a constant temperature.

Optimum drinking temperature is 18 °C.

PRODUCTION

59,214 Bordeaux bottles, 3,323 magnums, 210 double magnums, 24 imperial bottles.

BOTTLING DATE

June 2014.

