

UNICO

2010

Magnum

DESCRIPTION

From the 1,000 hectares which composes the Vega Sicilia estate, 210 are used for vine-growing, coexisting 19 soil types and 57 plots containing very specific characteristics. The influence of the Duero River's flow and the passage of time have been vital in developing these soils.

Forty of these hectares are used to produce Unico, with at least ten years of ageing, in both barrel and bottle, considered to be one of the world's longest. We use new and used French and American 225-litre oak barrels and 22,000-litre casks; a long, complex yet beautiful process, that makes these wines outstanding when released and eternal when aged.

2010 is a powerful, concentrated and ample vintage. Vega Sicilia Unico 2010 gains nuances, given sufficient time to open. A wine to enjoy long-term.

GENERAL INFORMATION

Alcohol by volume - **14.5 %**

Variety - **94 % Tinto Fino and 6 % Cabernet-Sauvignon**

Average age of vineyard - **35 years**

Vineyard surface area - 210 ha (**Finca Vega Sicilia**)

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

Altitude - **700 - 900 m**

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

Harvest - **Hand-picked in 12 kg cases from September 15th to October 3rd**

2010 VINEYARD CYCLE

The vineyard lifecycle began with some delay due to spring frost in the month of May, but gradually, and after the strong winds of early June, the vineyard began to recover thanks to good weather conditions in late June and July.

During the beginning of summer, almost all plots were within average for the region. The soil's wonderful water reserve, along with sunlight exposure and thermal amplitude in the month of August and the end of maturation in September, lead to slow ripening of the grapes, completing the entire natural plant cycle with great fruit concentration and ripe tannin.

This vintage will go down in history.

STORAGE, SERVING AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 40 - 60 years if kept in ideal conditions: temperature of 12-14 °C / 54-57 °F and 60 % relative humidity.

Optimum drinking temperature is 18 °C / 64 °F.

PRODUCTION

85,185 Bordeaux bottles, 3,362 Magnum, 228 Double Magnum and 36 Imperial bottles.

BOTTLED DATE

June 2016

