

# UNICO

## 2012

### DESCRIPTION

210 of the almost 1,000 hectares on the Vega Sicilia estate are used for vine growing, featuring 19 different types of soil and 64 plots with very specific characteristics. The influence of the course of the Douro River and time itself have played a key role in the outstanding use of these soils.

40 of these hectares are used to produce Unico, which spends at least ten years between barrel and bottle, representing one of the longest ageing processes in the world. We use new and used 225-litre French and American oak barrels and 22,000-litre wooden vats. A long and complex, yet wonderful construction of the wines, during which they obtain endless nuances, definition, texture, and depth over time. This incredible terroir and the unique ageing process make our wines timeless when they age.

**2012 is a concentrated, juicy, silky, and well-defined vintage. It is an expression that can be enjoyed immediately, but it will become incredible over time.**

### GENERAL INFORMATION

Alcohol by volume - **14.5 %**

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

Average vineyard age - **36 years**

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

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

Altitude - **700 - 900 m**

Yield - **3,500-3,700 kg/ha - 24.5-25.9 HI/ha**

Harvest - **Hand-picked in 12 kg crates from 19 September to 10 October**

### 2012 VINEYARD CYCLE

After a somewhat dry winter, spring began with moderate temperatures and abundant rainfall, with some 70.7 litres falling during April (the initial stages of the vine's budburst), continuing through early May. Temperatures subsequently began to rise through the rest of the month, reaching a temperature of 42 °C in June (on 26 and 27 June).

It is worth noting that the lack of spring frosts enabled the vineyard to grow correctly. The summer was very dry with no rainfall recorded in July and only 0.5 litres in August. Temperatures remained high throughout the summer.

We had to wait until the end of September before the rains helped ensure a positive outcome for the ripening process.

Notable characteristics included the healthiness, the strong colouring, and very ripe tannins suitable for ageing. An excellent vintage.

### 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.

### PRODUCTION

88,188 Bordeaux bottles, 3,537 Magnum, 328 Double Magnum, 55 Imperial, and 5 Salmanazar.

### BOTTLED IN

June 2018

