



UNICO RESERVA ESPECIAL 2017 RELEASE

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 Duero river's flow and the passage of time, have been vital in forming these soils.

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

Unico Reserva Especial is a fusion of different Unico vintages, with probably the longest ageing process in the world, 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.

A red wine with no vintage, a tribute to tradition. For the winery, Unico Reserva Especial marks the continuation of a very old Spanish custom which balances out vintages. Traditionally in Spain, the rare wineries which had a bottling process made two types of wine from each harvest: one from the current crop and a second wine without a set vintage, which went by the name "Reserva Especial" (special reserve). A blend of wines from the best harvests to produce the winery's most representative wine.

Unico Reserva Especial is the wine with most personality, not only boasting Unico's complexity, but also magnifying it through several vintages to offer an immense aromatic range and pure elegance, timelessly floating through the magic of a legend. Only the best Unico vintages can be used to produce Unico Reserva Especial, a marriage of vintages, virtues, experiences and feelings serving only to bring to life the deepest essence of a unique and unrepeatably style, the Vega Sicilia style.

Unico Reserva Especial 2017 is formed by the 2003, 2004 and 2006 vintages.

GENERAL INFORMATION

Alcohol by volume	14 %
Variety	Tinto Fino y 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

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

17,117 bordeaux bottles and 202 magnum bottles.

BOTTLED DATE

June 2013.

