

VALBUENA 5°

2012

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 57 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.

140 of these hectares are employed to produce Valbuena 5°. A unique, magical estate, which alongside extraordinary vineyard management, enables the production of legendary wines.

Valbuena is the pure expression of red wine at Vega Sicilia, with an ageing process, from the barrel to the bottle, which lasts five years and gives the wine its name: Valbuena 5° (5th). Both new and used 225-litre barrels of French and American new and used wooden barrels, and 20,000-litre vats. A long and complex process for a great wine.

Valbuena always stands its ground, whole, elegant and serious.

A conquering wine. An opulent year, concentrated, impetuous and, without a doubt, a long journey.

GENERAL INFORMATION

Alcohol by volume - **14 %**

Variety - **Tinto Fino**

Average vineyard age - **35 years**

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

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

Altitude - **700 m**

Yield - **3,600 kg/ha – 25.2 Hl/ha**

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

2012 VINEYARD CYCLE

After a somewhat dry winter, spring begins with moderate temperatures and abundant rainfall with a recorded 70.7 liters in the month of April (during the first phases of vine budding) continuing until early May. Temperatures began to rise the rest of the month with a recorded 42 °C / 108 °F on the 26th and 27th of June. Notable absence of spring frost which allowed an adequate vine development. Summer is very dry with no records of rain in July and only 0.5 liters in August, with high temperatures throughout the summer; late September rain helped a good end maturity process. An outstanding plant health, high color intensity and extremely mature tannins with good ageing potential. Excellent vintage.

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 20 - 30 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

174,545 Bordeaux bottles, 5,487 Magnum, 262 Double Magnum and 12 Imperial.

BOTTLED IN

April 2014.



VEGA-SICILIA