VALBUENA 5°

DESCRIPTION

Valbuena is the pure expression of a red at Vega Sicilia, with an ageing of five years from barrel to bottle, which gives it its name, Valbuena 5° (5th year). 225-litre French and American oak barrels, both new and used, 8,500-litre vats are used in a long and complex process for perhaps, the wine which has evolved the most over the last few years.

Valbuena 5° presents its splendor in each vintage and a direct view of the greatness of its soil, where the weather conditions each year make a clear distinction on the vintage.

Thanks to the extraordinary job in the vineyard and ageing in tanks on its second year, today's Valbuena 5° 2014 is velvety, complex, harmonious. A very fine wine.

GENERAL INFORMATION

Alcohol by volume - 14 %

Variety - 95% Tinto Fino and 5% Merlot

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

Harvest - Hand-picked in 12-kg cases

2014 VINEYARD CYCLE

Mild winter and less rain than usual.

Spring started with higher temperatures than normal in both May and April, bringing forward budding 8 days. Starting mid-May temperatures began to decrease reaching normal values for the time, even particularly cold nights, yet no frost. It was a year of good fruit set where green pruning was very important, working plot per plot to attain optimal balance.

Summer started with moderate temperatures which persist until the end of August and rising higher than the average in September, favoring optimal maturity.

Harvest started September 20th ending October 3rd.

STORAGE, SERVING AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 20-25 years if kept in ideal conditions: constant temperature of 12-14 °C and 60% relative humidity

Optimum drinking temperature is 18 °C.

PRODUCTION

184,684 Bordeaux bottles, 5,578 Magnum, 388 Double Magnum, 39 Imperial and 3 Salmanazar.

BOTTLED DATE

2014



