

UNICO

2009

Double Magnum

DESCRIPTION

From the 1,000 hectares that make up the Vega Sicilia estate, 210 are used for vine-growing, under 19 soil types and 57 plots with 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, aged for at least ten years (in barrel and bottle) is one of the longest in the world. New and used 225-litre French and American oak barrels and 22,000-litre tanks. A long complex process, for a legendary wine.

A generous, potent vintage providing an expressive, profound, rich wine.

GENERAL INFORMATION

Alcohol by volume - **14 %**

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

Average age of vineyard - **35 years**

Vineyards - **210 ha (Finca Vega Sicilia)**

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

Altitude - **700 - 900 m**

Yield - **3,600 kg/ha – 25.2 Hl/ha**

Harvest - **Hand-picked in 12 kg cases from 23rd September to October 3rd**

2009 VINEYARD CYCLE

Winter was particularly cold with almost daily frost and minimum temperatures as low as -14 °C / 57 °F. The last frost was registered on April 23rd but the vineyard did not bud until the following week. During springtime, temperature difference between day and night of nearly 20 °C / 68 °F was registered, what resulted in a slower vegetative development than normal. This, plus a very dry winter and spring, lead to a particularly healthy year in terms of fungus.

High morning temperatures and low night temperatures, at the beginning of summer, favored the cycle to recuperate and veraison took place near August 13th, like an average year. During maturity, other incidents of such temperature difference occurred, benefitting the accumulation of aromas and colors in the grapes.

Harvest started September 23rd and ended October 3rd highlighting the great sanity and complete maturation.

STORAGE, SERVING AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 40 - 60 years in optimal conditions: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended serving temperature is 18 °C / 64 °F.

PRODUCTION

74,274 Bordeaux bottles, 3,390 Magnum, 209 Double Magnum and 22 Imperial.

BOTTLED DATE

June 2015



VEGA-SICILIA