



VALBUENA 5° 2011

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 flow of the river Duero 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°. Both new and used 225-litre barrels of French and American wood, 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.

GENERAL INFORMATION

Alcohol by volume	14.5 %
Variety	Tinto Fino
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
Harvesting	Hand-picked, in 12 kg-boxes

2011 VINEYARD CYCLE

A winter which was normal for our zone, both in terms of temperature and rainfall, and which gave way to a frost-free spring with slightly higher temperatures than usual, meaning that the vine's cycle altered earlier this season.

The start of summer was quite warm in the first-half of July, although the second two weeks were normal, with colour-turning occurring at the normal time for our region.

The end of ripening was slow and gradual with no rain and good temperatures which meant that it was necessary to wait for the optimum ripening point at each terroir, which occurred with very healthy grapes and a great balance of components, high colour indices and good acidity. An excellent vintage.

STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 20-30 years if kept in optimum conditions (12-14 °C) at 40% relative humidity, at a constant temperature.

Optimum drinking temperature is 18 °C.

PRODUCTION

177.686 Bordeaux bottles, 3,849 Magnums, 206 Double Magnums.

BOTTLING DATE

June 2014.

