

# La Única, First Edition

Other wines / Red



**La Única** is born with a purpose: to display the numerous virtues of the red wines from Rioja, Ribera del Duero and Toro, united for the first time in the same wine.

The varieties of the grape **Tempranillo** in each of these prestigious wine-making regions are blended in a coupage that shows the best of themselves, making of La Única a wine with a new personality and character.

Each label, painted by hand with the colour of "the blood of the land", symbolizes the origin and history in each drawing.

## GRAPE

Tempranillo (vintage 2010), chosen from a selection of 26 types of wines aged in oak barrels.

## STYLE

Still Wine

## REGION

La Única is a selection of the best wines of Pagos del Rey in Fuenmayor (La Rioja), Olmedillo de Roa (Burgos) and Morales de Toro (Zamora).

## TASTING NOTES

An intense ruby red colour with violet highlights. On the nose there are hints of oak, followed by toast aromas and balsamic notes coupled with vanilla, which are completed by aromas of blue flowers, violets and lavender.

The fruit is intense and evokes memories of the forest, plums, cranberries and black cherries, with traces of pepper and chocolate. In the mouth it is powerful, elegant and noble, with firm tannins and a fine balance.

## FOOD PAIRING

This wine is ideal to enjoy on special occasions. This wine makes an excellent accompaniment to the best roasted meats or powerful starters.

## ALCOHOL CONTENT

14°

## BEST SERVED

Best served at 18 °C. We recommend that this wine is decanted for at least half an hour before serving.

## TECHNICAL INFORMATION

Red wines of selected grapes are made in each of the wineries of Pagos del Rey under the highest standards of quality. Experts' hands then get together to assemble different blends until La Única is born after that intense and selective work aimed to get the character of each grape and each region.

La Única is then bottled in a limited and exclusive edition of 600 units.

Sold Out.