



## Other wines

### La Unica, First Edition (Sold Out)

La Única was created with the main purpose of displaying, for the first time, the numerous assets of red wines from Rioja, Ribera del Duero and Toro in a single wine.

Tempranillo from each one of these wine-making prestigious regions were combined to create a coupage that exhibits the best from each area and makes of La Única a wine of an unprecedented essence and character.

Each hand painted label takes the colours of “the land blood” to represent its origin and history with each line.

## Region

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

### VARIETY

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

### STYLE

**Still Wine**

### ALCOHOL GRADUATION

**14%**

### SERVING TEMPERATURE

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

## Tasting Notes

Intense ruby red with shades of violet. On the nose there are hints of oak, followed by toast aromas and balsamic notes of vanilla. Then its bouquet shows aromas of blue flowers, violets and lavender.

Intensely fruity with memories from forest, plums, currants and morello cherries with a background of pepper and chocolate notes.

Powerful, elegant and noble on the palate, with firm though not astringent tannins.

## Food Pairing

This is an ideal wine to enjoy at special occasions. An excellent companion to the best roast beef and other powerful starters such as garlic or Castilian soup.

## Technical Information

Red wines of selected grapes are made in each of the wineries of Pagos del Rey under the highest standards of quality. Top expert hands assembled the three sources of grapes to seek for the perfect combination. La Única is a unique wine with its own personality, where each one of the varieties and their original regional character can be enjoyed.

La Única was then bottled in a limited and exclusive edition of 600 units. (Sold Out)

Sold Out.



## Other wines

### La Única, Second Edition (Sold Out)

**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.

**Wine and art** are united in this limited edition of 2,600 bottles. Each label, painted by hand with the colour of "the blood of the land", symbolizes the origin and history in each drawing.

## Region

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

### VARIETY

**Experts' hands assembled these wines in a formula of 15% tempranillo from Rioja (2010 vintage), 40% tinto fino from Ribera del Duero (2011 vintage) and 45% tinta de Toro (2011 vintage).**

### STYLE

**Still Wine**

### ALCOHOL GRADUATION

**14°**

### SERVING TEMPERATURE

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

## Tasting Notes

Ruby red colour wine, with aromas black tea, violet and blackberries and cherry.

Tannins are tasteful and velvety, concentrated but pleasant. The expressive balsamic notes show a combination of mint and dark chocolate. Very fresh and persistent.

## 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.

## 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 2,600 units of 750ml bottles, Burgundy style of high quality, natural cork and red wax closure.



## Other wines

### La Unica, Third Edition (Sold Out)

La Única was created with the main purpose of displaying, for the first time, the numerous assets of red wines made in the wineries of Pagos del Rey in northern Spain in a single wine.

Tempranillo from each one of these wine-making prestigious regions get together to create a coupage that exhibits the best from each area and makes of La Única a wine of an unprecedented essence and character.

Wine and art are blended in this limited edition of 6,300 bottles. Each hand painted label takes the colours of “the land blood” to represent its origin and history with each line.

## Region

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

### VARIETY

**Experts assembled three different local forms of Tempranillo: 50% Tinto Fino (2011-2012-2013 vintages), 30% Tinta de Toro (2013 vintage) and 20% Tempranillo (2012 vintage) to unify aroma and taste in one unique wine.**

### STYLE

**Still Wine**

### ALCOHOL GRADUATION

**14%**

### SERVING TEMPERATURE

**Best served between at 18 °C.  
Decant or open the bottle half an hour before serving.**

## Tasting Notes

The result was La Única; a wine only a few will enjoy, but many will desire. Cherry red, with noticeable notes of wild fruits and elegant touches of liquorice, toast and complex spices. Complex aromas that are displayed when decanted. A wine of a powerful though pleasant flavour, mature, creamy and warm, with a great persistence.

## Food Pairing

This is an ideal wine to enjoy at special occasions. An excellent companion to the best roast beef and other powerful starters such as garlic or Castilian soup.

## Technical Information

Red wines of selected grapes are made in each of the wineries of Pagos del Rey under the highest standards of quality. Top expert hands assembled the three sources of grapes to seek for the perfect combination. La Única is a unique wine with its own personality, where each one of the varieties and their original regional character can be enjoyed.

This limited and exclusive edition of La Única is sold in different formats: 6,300 units of Burgundy style 750 ml bottles, with natural cork and red wax sealed. Each wooden case contains one bottle and a brochure with historical and other interesting data around this wine. It includes booklet with the history and curiosities about wine.

It can also be acquired in 4-bottle cardboard boxes with a case.

Other formats include: 250 15 litre magnum bottles in single wooden boxes from Pagos del Rey and 120 bottles in an exclusive 5 litre bottle configuration.



## Other wines

### La Única, Fourth Edition

**La Única** was created with the main purpose of displaying, for the first time, the numerous assets of red wines made in the wineries of Pagos del Rey in northern Spain in a single wine.

**Tempranillo** from each one of these wine-making prestigious regions get together to create a coupage that exhibits the best from each area and makes of La Única a wine of an unprecedented essence and character.

Wine and art are blended in this **limited edition** of 15.000 bottles. Each hand painted label in purple colour represents wine origin and history in each line.

## Region

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

### VARIETY

**La Única is a blend of 60% Tinto Fino, 10% Tinta de Toro and 30% Tempranillo from La Rioja.**

### STYLE

**Still Wine**

### ALCOHOL GRADUATION

**14%**

### SERVING TEMPERATURE

**Best served at 18 °C. Decant or open the bottle half an hour before serving.**

## Tasting Notes

Intense cherry red colour, with with garnet edge and and high layer. At nose are present red fruits, spices, cedar notes and complex smoked notes. Elegant, tasty palate, velvety tannins, perfect acidity, and great minerality that show a persistent and warm finish.

## Food Pairing

This exclusive wine is ideal to pair with red meats, roast beef, and traditional stews.

## Technical Information

La Única IV edition is the result of an exhaustive selection of different Tempranillos from Pagos del Rey wineries in Fuenmayor (La Rioja), Olmedillo de Roa (Burgos) and Morales de Toro (Zamora). A blend of 60% Tinto Fino (2018 vintage, aged for 405 days in new American oak), 10% Tinta de Toro (2018 vintage, aged for 386 days in American and French oak) and 30% Tempranillo from La Rioja (2017 and 2018 vintages, aged for 338 days in new American oak) Top expert hands assembled the three sources of grapes to seek for the perfect combination. La Única is a unique wine with its own personality, where each one of the varieties and their original regional character can be enjoyed. This limited and exclusive edition of 15.000 bottles of La Única was tasted and analyzed by a team of 32 tasters of national and international prestige.



## Other wines

### La Única V Edition

An exceptional wine that is already celebrating its 5<sup>th</sup> edition and is a faithful reflection of one of the most emblematic and unique projects of Pagos del Rey Wineries. A limited edition of 15,000 bottles that has always enjoyed great success and international acclaim.

The 5<sup>th</sup> edition of La Única was born from a tasting session at the Pagos del Rey Wine Museum in Morales de Toro, Zamora, where experts from around the world participated. A blend made from a selection of the best wines from Pagos del Rey Wineries in Fuenmayor (in the autonomous community of La Rioja), Olmedillo de Roa (Burgos), and Morales de Toro (Zamora). The final blend reflects the character of the tempranillo grape, the personality of the terroir, and the type of barrel used in its aging.

## Region

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

### VARIETY

**La Única is made from 35% Tinto Fino, 35% Rioja Tempranillo, and 30% Tinta de Toro.**

### STYLE

**Still Wine**

### ALCOHOL GRADUATION

**14 %**

### SERVING TEMPERATURE

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

## Tasting Notes

This wine has matured with great finesse. It displays a strong presence of black fruit with added nuances of aging, such as dried leaves, balsamic notes and delicate herbs. The aging process has contributed subtle smoky undertones with hints of cocoa in the background. A well balanced wine, full bodied on the palate with a warm finish reminiscent of liqueur fruits.

## Food Pairing

La Única features notes of black fruit, spices, and a robust body, making it an unbeatable pairing with stews and game meat dishes, as well as grilled red meats, such as Argentine roast beefs.

## Technical Information

La Única 5th edition, is the result of a thorough selection of different tempranillo grapes from Pagos del Rey wineries in Fuenmayor (La Rioja), Olmedillo de Roa (Burgos), and Morales de Toro (Zamora). It consists of 35% tinto fino (25% from the 2021 vintage with a fruity profile, medium structure, and aged for 370 days in new American oak barrels, and 10% of wine with a more structured profile, higher acidity, and good aging characteristics. Aged in American oak barrels for 340 days), 35% Tempranillo from Rioja (vintages 2021/2022. Chosen for its warm Mediterranean profile that reflects the typicity of the region. Aged for 30 days in American oak barrels), and 30% Tinta de Toro (2021 vintage. A complex wine with mineral notes, great structure, and personality. Aged in American oak barrels for 330 days).