



## 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).