



## Other wines

### La Única V Edition

An exceptional wine that is already celebrating its fifth 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 recognition.

The fifth 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. It's a blend created from a selection of the best wines from Pagos del Rey wineries in Fuenmayor (Community of La Rioja), Olmedillo de Roa (Burgos), and Morales de Toro (Zamora). The final blend reflects the character of Tempranillo grapes, the personality of the terroir, and the type of barrel used in its aging. The result is a robust and well-balanced wine with 14% alcohol content that showcases the character of Tempranillo grapes in all their dimensions.

## 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% Tempranillo from Rioja and 30% Tinta de Toro.**

### STYLE

**Still wine**

### ALCOHOL GRADUATION

**14 %**

### SERVING TEMPERATURE

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

## Tasting Notes

A well-balanced wine with a mature character. Pronounced black fruit notes are gradually joined by hints of ageing, such as dried leaves, balsamic tones and delicate herbs. The ageing nuances contribute subtle smoky notes and a cocoa undertone. A well-structured wine, full-bodied on the palate with a warm finish reminiscent of fruit in liqueur.

## Food Pairing

La Única has notes of black fruit and spices, with a robust body that makes it the perfect accompaniment to game stews and casseroles, as well as grilled red meats such as Argentinean barbecues.

## Technical Information

La Única V is the result of a meticulous selection of different Tempranillo grapes from the Pagos del Rey winery in Fuenmayor (La Rioja), Olmedillo de Roa (Burgos) and Morales de Toro (Zamora). Composed of 35% Tinto Fino (25% from the 2021 vintage, with a fruity profile and medium structure, aged for 370 days in new American oak barrels, and 10% of wine with a more structured profile, higher acidity and good ageing potential. Aged in American oak barrels for 340 days), 35% Tempranillo from Rioja (2021/2022 vintages. Chosen for its warm, Mediterranean profile that reflects the typical characteristics 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).