



Others

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.



Others

La Única, Second Edition

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.



Others

La Unica, Third 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 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.