

PAGOS
DEL REY

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
14º

SERVING TEMPERATURE
Best served at 18 ºC. 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 Unica 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.