



Others

## 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

Others

#### 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 between 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.