

Bodegas Vega Sicilia - Ribera del Duero

Owner / Winemaker

Tempos Vega Sicilia Group

Region

Castilla Y Leon

Size of the vignerard

The estate covers about 1000 hectares, 210 of which are currently planted with vines.



Presentation

For several generations the García family has been fully dedicated to viticulture. Taking advantage of the experience accumulated over decades and their winemaking know-how, Bodegas Monteabellón a family winery located in the small town of Nava de Roa was founded in 2002. Nava de Roa still retains a multitude of stone-presses and cellars where its people made and preserved wine in the past. As in the rest of the Ribera del Duero, its history and traditions are closely related to wine. Monteabellón is a crown jewel when it comes to stylish, modern Ribera del Duero at very attractive prices. The winemaker and creative driving force behind this recently created bodega is Isaac Fernandez, nephew of the great Mariano García.

Wines produced

"VALBUENA 5° ANO, RIBERA DEL DUERO
UNICO – COSECHA (VINTAGE), RIBERA DEL DUERO
UNICO – RESERVA ESPECIAL, RIBERA DEL DUERO
UNICO – RESERVA ESPECIAL – ARTIST LABEL, RIBERA DEL DUERO "
UNICO – COSECHA (VINTAGE), RIBERA DEL DUERO (RED)
UNICO – RESERVA ESPECIAL, RIBERA DEL DUERO (RED)
UNICO – RESERVA ESPECIAL – ARTIST LABEL, RIBERA DEL DUERO (RED)

Appellation

Ribera del Duero

Grape varieties planted

"Tinto Fino (Tempranillo)
Merlot
Cabernet Sauvignon"

Average age of the vines

The average age across all the vines on the property is 36 years.

Location

Bodegas Vega Sicilia is Spain's most prominent wine estate renowned for its incredible history and impeccable quality. Located in Valbuena del Duero, 30kms east of the ancient university town of Valladolid.

Soils

The topsoil is chalk-based, very pale and quite sandy. The vines are grown on plots where the land is located at the point between the slopes down from the wasteland and the alluvial plain. The soil nearest the surface.

Viticulture & Winemaking

The estate provides unparalleled care to its vines. The vineyards are sustainably farmed using biodegradable products when needed. Any products that can seep into the soil or be absorbed into the ground are prohibited. All the vines are regularly tended to and any disease is treated with urgency to avoid a spread. The vines are severely pruned to limit the yields, followed by a strict selection during harvests. For the latest vintage of the Unico, the estate used new and existing 225-litre French and American oak barrels and 22,000-litre wooden vats in a specific proportion to control the influence of the barrels on the wine. The harvests are performed manually after which the lots are carefully transported to the winery.

The winery is equipped with state of the art facilities including a laboratory, the cooperage, the winemaking facility, ageing rooms and temperature controlled storages etc. The ageing regime is really the distinct characteristic that makes the wines unique. Apart from the Valbuena, all wines are aged for a minimum of 10 years between the barrel and the bottle. Most bottles are release to the market much later than 10 years. The Valbuena is aged for a minimum of 5 years before release. The goal is to present the wine at the optimal time to have a consistently high quality across different vintages. The Unico Reserva Especial which is the most exquisite wine from the estate is crafted by blending the best 3-4 vintages of the last few years.