Maisons Marques & Domaines

MARQUÉS DE MURRIETA
ESTATES & WINES

Marqués de Murrieta

Castillo Ygay Gran Reserva Especial

Rioja, Spain
Vintage: 2009

Overview

Only the finest vintages from the 741-acre Ygay Estate are used to make Castillo Ygay. This Gran Reserva Especial is made from tempranillo and mazuelo from vineyards located at 500 meters above sea level. Limited in production and sought after all over the world, it is the worthy choice for the winery's emblematic Castillo Ygay label.

The Cebrián-Sagarriga family, who in 1983 acquired the Marqués de Murrieta winery, established in 1852, has a distinct winemaking philosophy that is founded in the pursuit of quality and excellence through tradition and innovation.

Winemaking

The grapes were first carefully de-stemmed and squeezed and then fermented in temperature controlled stainless steel tanks for 11 days with daily remontage and pigeage processes to help develop the wine's personality. These processes ensured maximum color and aroma without producing excessive tannin. The wine spent 26 months in 225-liter oak barrels, and then three years in the bottle before being released to the market.

Harvest Notes

The grapes are manually harvested from an 80-year-old single-vineyard called La Plana, located at the highest peak within the Ygay Estate which surrounds the winery in the southern point of the Rioja Alta wine subzone. The tempranillo was harvested on September 27th and the mazuelo on October 13th.

Food Pairing

Pairs beautifully with baked beef sirloin, cameroon black pepper and wild mushrooms, as well as roasted suckling pig with baked acid apple. Decanting the wine for 20 minutes is recommended. Best enjoyed between 64°- 66°F.

TECHNICAL INFORMATION

Varietals: 81% Tempranillo, 19% Mazuelo
Wine Alcohol: 14%
Aging: Aged for 26 months in 225-litre American and French oak barrels