

**“MARQUÉS DE MURRIETA REMAINS A BENCHMARK FOR TRADITIONAL RIOJA.”**

Wine Advocate, Issue #176, April 2008

**91**  
points

**2005 MARQUÉS DE MURRIETA RESERVA**

*“Suave, energetic red berry flavors stain the palate, nicely braced by tangy mineral and spice qualities.”* - J.R., 7.09 **STEPHEN TANZER’S INTERNATIONAL WINE CELLAR**



**90**  
points

*“... this serious Rioja unveils toasty raspberry and mineral-tinged cola and plum aromas and flavors. There’s natural snap to the wine courtesy of bright natural acidity, but also some beef and body that manifests itself in a controlled creaminess that houses herbal, chocolaty finishing notes.”* - M.S., 6.09 **WINE ENTHUSIAST**

**95**  
points  
**EDITORS’ CHOICE**

**2004 DALMAU RESERVA**

*“Dalmau, the ultra-premium Tempranillo blend from Marqués de Murrieta... This is a spectacular wine in every sense of the word.”* - M.S., 8.08 **WINE ENTHUSIAST**



**92**  
points

**2001 GRAN RESERVA ESPECIAL CASTILLO YGAY**

*“Impressively complex bouquet of dried red fruits, tobacco, cedar and potpourri.”* - J.R., 7.09 **STEPHEN TANZER’S INTERNATIONAL WINE CELLAR**



*“... I loved the 2001 Castillo Ygay Gran Reserva from Marqués de Murrieta with its beautiful, sheer fruit, lively acidity and lovely, light body.”* - Eric Asimov’s “The Pour” blog, 5.22.09 **NEW YORK TIMES ONLINE**

*“... the star of the younger wines in the retrospective - cherry fruit with notes of licorice and forest floor, ripe and dense but not heavy, and a leathery-gamey hint on the end. All the richness of the '01 vintage in a classically styled wine, in a sense. I wish I had a case so I could see how it will be, forty years down the line.”* - Ray Isle’s “Food & Wine Tasting Room” blog, 5.20.09 **FOOD & WINE MAGAZINE ONLINE**

**94**  
points

**1978 GRAN RESERVA ESPECIAL CASTILLO YGAY**

*“... super-expressive bouquet of cedar, leather, Asian spices, mineral, and assorted red and black fruits with the kind of complexity that only extended aging can provide.”* - J.M., 4.08 **WINE ADVOCATE**



**91**  
points  
**EDITORS’ CHOICE**

**2003 CAPELLANÍA**

*“... mouthfeel and acidity are impeccable. A treat for explorers; eschews all blueprints for modern white wine.”* - M.S., 6.08 **WINE ENTHUSIAST**



**90**  
points

**2004 CAPELLANÍA**

*“Marzipan, lanolin and floral notes add complexity, and there’s weight and liveliness on the palate. Harmonious and distinctive.”* - T.M., 5.31.09 **WINE SPECTATOR**