

MAISONS MARQUES & DOMAINES



MARQUÉS DE MURRIETA
ESTATES & WINES



Marqués de Murrieta

Capellanía White Reserva

Rioja, Spain
Vintage: 2018

JS 96

Overview

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

Capellanía is made solely from viura grapes from the winery's 14.8-acre Capellanía vineyard, originally planted in 1945 and located on a plateau at 485 meters, the highest altitude of the 741-acre Ygay Estate in Rioja Alta. A deep golden color, its complex aroma and rich taste are the hallmarks of this world famous white wine.

Capellanía comes out as the bridge between the complexity of past wines with extended oak aging periods, and the cleanliness, freshness and defining style of the current wines. In the search for less oak influence, Capellanía is the updated version of the historic white wines of Marqués de Murrieta which traditionally went through decades of oak aging.

Winemaking

After a manual harvest, grapes are carefully crushed and after a short skin contact they are gently pressed in a vertical press. This is a gentle and slow process that favors the extraction of all the aromatic potential from the low-yield viura grapes. The juice is then settled and fermented in a 9,400-liter concrete vat for 35 days.

Tasting Notes

An expressive nose with a strong character; white fruit, fine pastry, fennel, laurel and cedararomas are harmoniously assembled. With nerve and well-structured in the palate; refined and lingering, great depth and lasting finish. It shows excellent potential. The use of concrete in the fermentation process has taken Capellanía to a new dimension: longer, more complex and polished.

Food Pairing

Caramelised eel with buttercream, acid apple and foie layers. Steamed and roasted red bream, its collagen, red shrimp royal and roasted leek. Grilled-roasted scallop with egg flower, smoked potato and white truffle. Triple cooked Poularde de Bresse roll with chestnuts and Kumquat tangerine.

TECHNICAL INFORMATION

Varietals: 100% Viura

Wine Alcohol: 14%

Aging: 22 months in 225-litre new French oak barrels