

MAISONS MARQUES & DOMAINES



MARQUÉS DE MURRIETA
ESTATES & WINES



Marqués de Murrieta

Castillo Ygay Gran Reserva Especial

Rioja, Spain
Vintage: 2007

Overview

Only the finest vintages from the 741-acre (300-hectare) 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 our 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 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 the 27th of September and the Mazuelo on the 13th of October. 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 28 months in 225 liter oak barrels, and then three years in the bottle before being released to the market.

Food Pairing

The Castillo Ygay Gran Reserva Especial pairs well with red meats, game, ibericos and cured cheeses. We recommend you decant the wine before serving at 64 to 66°F (18 to 19°C).

TECHNICAL INFORMATION

Varietals: 86% Tempranillo, 14% Mazuelo
Wine Alcohol: 14%