

MAISONS MARQUES & DOMAINES



MARQUÉS DE MURRIETA
ESTATES & WINES



Marqués de Murrieta

Castillo Ygay Gran Reserva Especial

Rioja, Spain
Vintage: 2012

JS	100	D	98	V	97	WA	97	WS	95
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Overview

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.

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 485 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.

Winemaking

The grapes were first carefully destemmed 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 tempranillo is aged for 34 months in 225-litre American oak barrels and the mazuelo is aged for 34 months in 225-litre French oak barrels. After blending, the wine remains 20 months in a concrete tank until bottling, and then three years in the bottle before being released to the market.

Tasting Notes

A full and complex nose with black cherry and ripe plum aromas, cloaking hints of tea leaves, cedar wood and Mediterranean herbs on a background of dried flowers. Well-framed and deep in the mouth, with polished tannins and full of nuances; harmonious and long-lived.

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. Bunches are destemmed and gently crushed, before being racked into stainless steel vats. Fermentation takes around eleven days, during which we pump over and punch down the cap in order to extract aromas and polyphenols slowly and naturally. The tempranillo was harvested on September 17-19 and the mazuelo on September 25.

Food Pairing

Pairs beautifully with wood pigeon braised in red wine, cocoa, black pepper and Iberian ham fat; wagyu sirloin tartare, capers jam and soufflé potatoes; pil pil hake cheeks, codfish crispy skin and candied crystal pepper; Moliterno cheese with black truffles, sour cherry jam and Castillo Ygay red wine. Decanting the wine for 20 minutes is recommended. Best enjoyed between 64° - 66°F.

TECHNICAL INFORMATION

Varietals: 81% Tempranillo, 19% Mazuelo
Wine Alcohol: 14%