MAISONS MARQUES & DOMAINES

MARQUÉS DE MURRIETA
ESTATES & WINES

Marqués de Murrieta

Castillo Ygay Gran Reserva Especial

Rioja, Spain
Vintage: 2016

WA	99	V	99

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

Grapes are de-stemmed after going through a selection table. The grape varieties ferment separately in stainless steel tanks, with controlled temperature. The alcoholic fermentation lasts 10-12 days approx. making regularly pumping over and delestage operations to favor the contact of the must with the skins and extract slowly the aromas and the phenolic compounds.

Tasting Notes

On the nose, balsamic and aromatic notes blend with black cherry and elegant hints of clove and cedar. Fullbodied on the palate, with bold breadth and dominant freshness. Harmonious in nature and with an enduring character

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. A manually selected harvest is done in small crates to keep the perfect conditions of the grapes. Tempranillo was harvested on October 10 to 20 and mazuelo on October 16 to 17 of 2016.

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: 88% Tempranillo, 12% Mazuelo
Wine Alcohol: 14%