

Castillo Ygay

Gran Reserva Especial Blanco 1986

Rioja, Spain



VARIETALS:
97% Viura
3% Malvasia

AGING:
252 months in
225-litre American oak
barriques, 67 months in
a concrete tank

BOTTLING DATE:
January 29th, 2014

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.

The Ygay Estate is the biggest contiguous single estate in Rioja with 300 hectares of vineyards surrounding the winery. The vineyards vary from 320 meters to 485 meters.

WINEMAKING

The bunches were squashed and then pressed in a vertical wooden double spindle press. Fermentation took place in 18,000-liter wooden vats. The wine is aged in wood for 252 months in 225 litres American oak barriques and concrete for 67 months in a concrete tank. The wine was bottled on January 29th, 2014.

100
POINTS
JAMES SUCKLING.COM ?

This is a triumph. An amazing white showing roasted pineapple, dried apple, flowers and hints of lemon curd on the nose. Hints of almonds, too. Full-body, closed and tight with amazing depth and beauty. Waxy, salty, and creamy. Goes on for minutes. 21 years in wood, seven in concrete and then about three years in bottle. First year since 1978. Viura with a hint of malvasia. I have the same mind-tingling sensation tasting this as tasting the 1964 Viña Tondonia Gran Reserva Blanco. Another perfect wine. 8,000 bottles made.

100
POINTS
Robert Parker
WINE ADVOCATE

I have been terribly excited about this wine since I first learned that (part of) it was still in cement waiting to be bottled in September 2013. I consider the rare white Castillo Ygay one of the greatest white wines ever produced in Spain, and the 1986 Castillo Ygay Blanco Gran Reserva Especial is a great addition to the portfolio of the winery—an historic wine that is coming back to life. I did a vertical tasting of many of the old, historic vintages of this wine, and they are included in a separate article in this very same issue. The wine shows more open the day after, when it has developed some nuances of mushrooms and verbena tea. This is mostly Viura with perhaps a pinch of Malvasía Riojana (aka Alarije). The palate is both powerful and elegant, with superb acidity and great length, with volume and sharpness, with a mineral, umami-driven finish. It fills your mouth, tickles your taste buds and makes you salivate. There is nothing negative about the wine; there is no excess oak, nothing blurry, nothing to improve... perhaps the bottle used! I think this is a perfect wine. It seems to be getting younger and younger with time in the glass; it seems to be getting more focused and sharper, and I have no doubt the wine will evolve and last for a very, very, very long time in bottle. The wine is simply stunning...

99
POINTS
Decanter

A complex, nuanced and sinuous journey through the palate, expertly balancing nutty depth, floral allure and zesty freshness. Intense, well-defined flavours of pickled walnut, linden, wet hay, camomile, preserved lemon, red apple peel, quince and nectarine fill the mouth without ever becoming weighty. Incredible structure – outlined by intense spiciness – and depth. Finishes with luscious honey, pain aux raisins and toasted brioche. 97% Viura and 3% Malvasía, aged for 21 years in 225-litre American oak barrels, then a further 67 months settling in concrete tanks.

95
POINTS
vinous

The first bottling for this wine since the 1970s; aged for 21 years in oak casks, followed by another six years in concrete vats. Pale gold. Pear nectar, orange zest, beeswax, fennel, vanilla and honey on the explosively perfumed, highly complex nose. Densely packed citrus and pit fruit, candied fig and chamomile flavors are sharpened by juicy acidity and a jolt of minerality. Juicy, penetrating and sappy on the extremely long, spice-laced finish, which eventually leaves behind mineral and orange pith notes.

“THIS IS A TRIUMPH.”

JAMES SUCKLING.COM ?

