

CAPELLANÍA WHITE RESERVA 2019



VARIETALS:
100% Viura

AGING:
23 months in 225-litre new
French oak barrels and
13 months in concrete vats

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.

96
POINTS
JAMES SUCKLING.COM

Steely and floral nose of white nuts like macadamias, meringue, star fruit and a touch of green pineapple. Round and full-bodied but surprisingly bright and lively, with vibrant acidity providing the backbone. Really long and pure, while there is also suppleness and fleshiness. From the five-hectare Capellanía vineyard, where most of the vines are over 100 years old. One of the best viuras out there. Lovely now, but you should seriously consider aging this.

95
POINTS
Robert Parker

2019 saw an early start of the harvest, with low yields and small grapes with concentration but balance. The 2019 Capellanía, an update on the long-aging whites from yesteryear, was produced with grapes picked on the 10th and 11th of September. The must fermented in concrete and matured in French oak barrels for 23 months, followed by another 13 months in concrete. It did not go through malolactic. They increased the time in concrete after aging in barrel, which seems to have worked very well; the wine is subtler, more elegant and balanced. It's direct, precise, fresh and elegant, with a vibrant palate and certain lightness. It has energy and light. 30,378 bottles and 1,204 magnums produced. It was bottled in May 2023.

93
POINTS
vincous

Viura is known for its bold palate and refreshing core. This presents a unique challenge for winemakers, who often emphasize one aspect over the other. However, the 2019 Capellanía achieves a remarkable balance of both. Sourced from Pago Capellanía, a vineyard planted in 1945 within the highest plateau of Finca Ygay in Rioja Alta, the 2019 aged for 23 months in French oak barrels. Exhibiting a yellow hue with a golden sheen, it offers fruity aromas intertwined with a subtle oak backbone, accentuated by notes of caramel, flan and a hint of fennel. On the palate, it is both creamy and refreshing, leaving behind a lingering, subtle chalky texture.

93
POINTS
Wine Spectator

A racy burst of acidity creates an initial linear feel on the palate of this intriguing white, which quickly broadens to reveal layer upon layer of finely meshed flavors, from rich notes of toasted almond and crystallized honey to elements of tangerine peel and baked pear fruit, dried mint and beeswax. The lively acidity works in tandem with an underlying streak of salinity that drives through the lasting, mouthwatering finish. Drink now through 2030.