

MARQUÉS DE MURRIETA
170th Anniversary
HISTORICAL COLLECTION

PREMIUM HORIZONTAL WOODEN CASE OF 6 BOTTLES OF
MARQUÉS DE MURRIETA RESERVA WITH VINTAGES FROM
2012 TO 2017



RESERVA 2012

Everything fell into place in this vintage, which is a bit more scarce and selective, with undeniable quality.

In general, throughout the entire vegetative cycle, the Finca Ygay vineyards appeared to be in perfect health. Due to the good weather conditions, phenological development took place at a normal pace compared to previous years, with rather low fertility values, but within what is considered normal in each variety. The drought affecting the entire region during the previous two years made production a bit more limited, and the grapes were harvested selectively to ensure their quality.

MANUAL HARVEST: 13 - 26 September.

VARIETALS: 77% Tempranillo, 10% Garnacha, 8% Graciano, 5% Mazuelo.

AGEING PROCESS: 23 months in American oak barrels (225 l.)

RESERVA 2015

A vintage without surprises that gave us a harmonious, polished wine, a perfect example of the Murrieta wines of this decade.

After a rather humid winter, the beginning of spring surprised us at the estate with abundant rains. At the same time, plant growth was accelerated by the high temperatures. The summer was quite hot, with many hours of sunshine and significant storms that caused the grape clusters to grow to a large size. Ripening continued its normal course, favoring balance. September was characterized by slightly lower temperatures than usual and a marked difference between day and night temperatures until the start of the harvest.

MANUAL HARVEST: September 14 - October 16

VARIETALS: 80% Tempranillo, 12% Graciano, 6% Mazuelo, 2% Garnacha.

AGEING PROCESS: 18 months

RESERVA 2013

In a somewhat atypical vintage, the wine expressed the consistency and authenticity of Finca Ygay once again.

Winter was quite rainy on our estate, with above-average low temperatures and few frosts. The rain continued during the spring, and the month of May was completely atypical: rainy, with limited sunshine and below-average temperatures for the time of year. After starting out rainy and cool, the summer finished with a warm end of the growing cycle, with a strong contrast between day and night temperatures until the beginning of the harvest.

MANUAL HARVEST: October 10 - 26

VARIETALS: 83% Tempranillo, 9% Graciano, 5% Mazuelo, 3% Garnacha.

AGEING PROCESS: 16 months in American oak barrels (225 l.)

RESERVA 2016

Everything fell into place in this vintage, which is a bit more scarce and selective, with undeniable quality.

Winter was characterized by higher-than-normal low temperatures and two phases in terms of rainfall; November and December were quite dry, while January and February registered significant rainfall. Spring brought warm temperatures that favored vegetative development, while summer was marked by a lack of rain, warm temperatures, and abundant hours of sunshine. Ripening was slow and progressive until the start of the harvest, and the clusters stood out for their incredible weight.

MANUAL HARVEST: October 3-22

VARIETALS: 87% Tempranillo, 6% Graciano, 5% Mazuelo, 2% Garnacha.

AGEING PROCESS: 16 months

RESERVA 2014

After a complicated vegetative cycle, the wine took shape at the winery and showed its tremendous personality.

The winter was quite dry, with only 132 mm of rain collected. Temperatures were somewhat atypical, with numerous frosts in December and a warmer-than-usual January. Starting in late May and throughout the summer, several storms were recorded. Summer temperatures were characterized by alternating cool and warm days, without prolonged periods of heat. September was a hot month, which slowed down the usual ripening process.

MANUAL HARVEST: September 30 - October 18.

VARIETALS: 84% Tempranillo, 9% Graciano, 5% Mazuelo, 2% Garnacha.

AGEING PROCESS: 19 months in American oak barrels (225 l.)

RESERVA 2017

Blending depth and expressiveness, it shows us the great potential of Finca Ygay.

Winter was characterized by low rainfall and higher-than-average temperatures, with the exception of some frosts during the month of January. The same trend continued during the spring, and April was a particularly sunny month. The summer saw unusually early heat waves and numerous storms that caused our estate to accumulate more water reserves than usual for the season. September brought pleasant temperatures, especially during the night, which favored balanced ripening. The harvest was the earliest at Finca Ygay in recent years.

MANUAL HARVEST: September 14-30

VARIETALS: 82% Tempranillo, 9% Graciano, 6% Mazuelo, 2% Garnacha.

AGEING PROCESS: 20 months