



VARIETALS
81% Tempranillo
19% Mazuelo

WINE ALCOHOL 14%

AGING
34 months in 225-litre
American and French
oak barrels

Castillo Ygay Gran Reserva Especial 2012

Rioja, Spain

OVERVIEW

The Cebrián-Sagarriga family, who in 1983 acquired the Marqués de Murrieta winery, established in 1852, has a distinct wine-making 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 destemmed 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 with regular pumping over and delestage to favor the contact of the must with the skins and slowly extract the aromas and phenolic compounds.

HARVEST NOTES

A manual harvest is done in small crates to keep grapes in perfect condition. The tempranillo was harvested from September 17th to 19th and mazuelo on September 25th.

100
POINTS
JAMES SUCKLING.COM

So much dried flower, mushroom, iron, rust, sweet berry, and grilled orange. Full-bodied with very elegant and refined tannins that melt in the mouth and give a real sense of place and integrity. Balanced and harmonious. The finesse and finish is endless. Production was 30% less than in 2011. Already so drinkable. A wonderful future. This is the new 1934 or 1964, two legends. Drink or hold.

97
POINTS
Robert Parker
WINE ADVOCATE

The 2012 Castillo Ygay Gran Reserva Especial was produced with a blend of 81% Tempranillo and 19% Mazuelo (Cariñena) from the plot La Plana in the Ygay estate, which was planted in 1950 at 485 meters above sea level, the highest in the Ygay property. The Tempranillo was picked between September 17th and 19th, and the Mazuelo was harvested on September 25th. The bunches were destemmed and lightly crushed and put to ferment in stainless steel for 10 days with constant pump-overs and délestages. The Tempranillo matured for 34 months in American oak barrels, and the Mazuelo also matured for 34 months but in French barriques. It was then blended and put in concrete for a further 20 months. It has 14% alcohol, a pH of 3.65 and 5.8 grams of acidity (measured in tartaric acid per liter). It seems to follow the style of the 2011, perhaps somewhere between the 2010 and 2011—very classical, with notes of earth, cedar, spice and meat. The palate is polished, sleek and elegant with a touch of earthy rusticity.

97
POINTS
vinous

The 2012 Gran Reserva Especial Castillo Ygay is 81% Tempranillo and 19% Mazuelo sourced from La Plana vineyard, planted on the Ygay Estate, Rioja Alta. Aged for 34 months in French and American oak barrels, this wine offers displays a garnet color with a brick sheen. It reveals a complex aroma of bee wax, dried flowers, cassis, sour cherry, cedar and vanilla, with a candied layer. Dry, silky and fairly juicy, the fine-grained tannins and heightened acidity deliver a cleansing, long-lasting finish. This exceptional wine exudes energy and demonstrates proven aging potential, making it one to savor and age gracefully.

95
POINTS
Wine Spectator

This sophisticated red offers rich flavors of plum compote and dried cherry and raspberry fruit, with detailed notes of espresso, anise, mountain herbs and fresh earth. Shows lovely interplay between generosity and a sense of finesse, integrating fine, chalky tannins and orange peel acidity. Long and fragrant on the finish. Tempranillo and Mazuelo. Drink now through 2037.