

PRESS KIT

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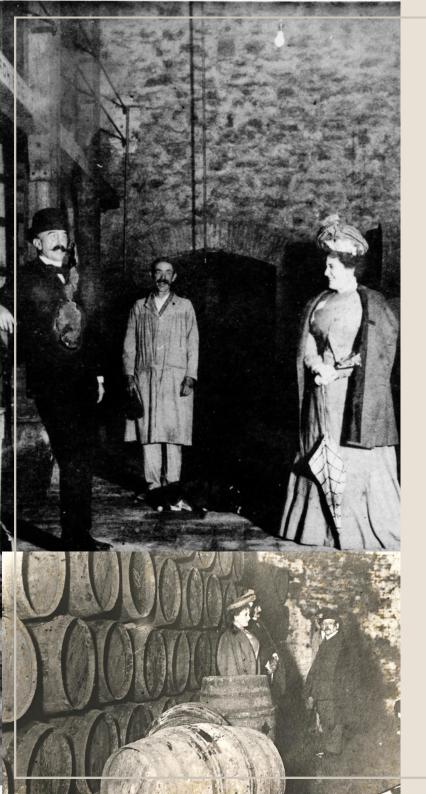
The origin of Rioja Luciano murrieta

The origin of Marqués de Murrieta is also the origin of Rioja wines. Its founder, Luciano Murrieta, was born in 1822 in Arequipa, Peru, where his parents lived; a businessman of Basque origin and a rich Creole woman.

His friendship with General Baldomero Espartero (a key figure in Spanish History) marked young Luciano's future. After Peru gained independence, his family returned to Europe and Luciano began his military career under the protection of the General.

In 1843, General Espartero was forced into exile in London, and it was there that Luciano found that only the wines of Bordeaux and Jerez (sherry) were known internationally.

In 1848, Luciano returned to Spain, with the firm intention of producing wines which were able to last over time, travelling to Bordeaux to do so, studying the Médoc fine-wine-making and implementing it in Rioja. This system converted what was purely a perishable food product into a moment of hedonistic pleasure capable of lasting over time.



The origin of Rioja Luciano murrieta

In 1852 he produced what is considered the first "fine wine" of Rioja, and his vocation for export led him to send 50 barrels to Cuba and more to Mexico to test whether his wines were able to remain stable after a transatlantic voyage. The Cuban press praised the quality of the wines received, which encouraged Luciano to present his wines at different international shows, achieving great successes.

This visionary, named Marquis by King Amadeo de Saboya, purchased the Ygay Estate in 1877, and in 1878 ordered the construction of the emblematic Castillo de Ygay, following the Bordeaux château concept: a winery surrounded by its own vineyard.

Luciano Murrieta died without any children in 1911, bequeathing the property to his nephew José Manuel de Olivares y Bruguera. In recognition of his considerable philanthropic work, the Marquis was named Favourite Son of the city of Logroño.

Present CEBRIÁN-SAGARRIGA FAMILY

In 1983 Vicente Cebrián Sagarriga, the tenth Count of Creixell and a businessman from Galicia, took over and laid the new foundations of renovation of the winery. However, his project was cut short by his sudden death in 1996.

It was then that his son, Vicente Dalmau Cebrián-Sagarriga, the eleventh Count of Creixell, took on the Presidency of Marqués de Murrieta, and together with his sister Cristina, carried out a complete renovation of the winery, its wines, its commercial strategy and an ambitious oenotourism plan, positioning it as a point of reference for excellence and quality.

In 2023, the family celebrates 40 years at the helm of this emblematic winery. Thanks to hard work and effort they have led it to achieve great successes, placing it among the wineries with the most 100 Parker points in the world, and receiving accolades such as "Best Wine in the World" for Castillo Ygay 2010 by Wine Spectator, and "World's Best Winery" by Great Wine Capitals.

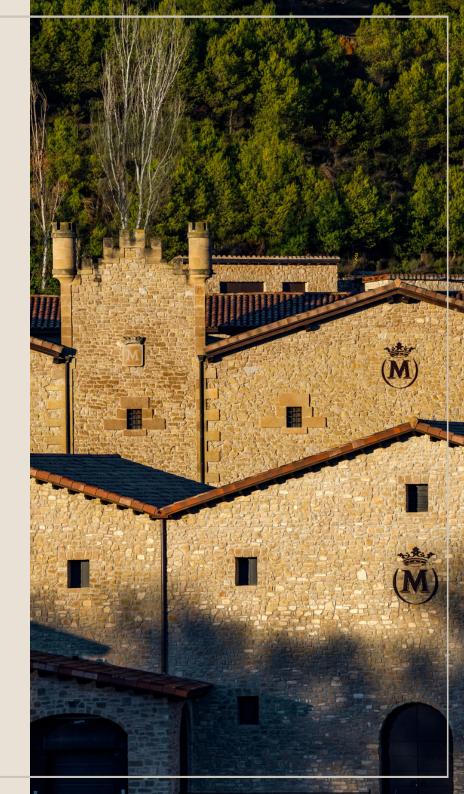


Renovation CASTILLO DE YGAY

The renovation of Castillo de Ygay, the original winery built by Luciano Murrieta, was a long and meticulous process carried out over 8 years and completed in 2014, in which master stonemasons used over 6,000 tonnes of stone for its reconstruction.

Due to the exceptional restoration work on the building and recovery of documentation and belongings of great historic importance, the Ygay Castle, was declared a museum in 2019.

Today, it is home to one of the largest collections of historic bottles in Europe, as well as a unique set of tasting rooms and gastronomic spaces that are enjoyed every day by visitors from all over the world.

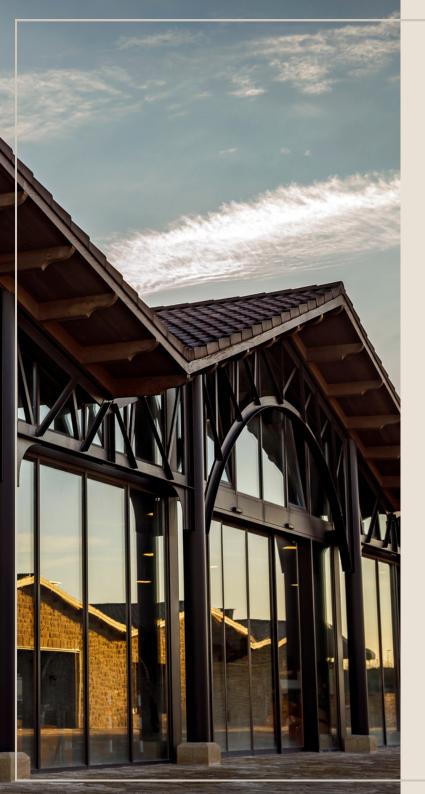




Renovation CASTILLO DE YGAY







New Winery THE PURSUIT OF EXCELLENCE

The renovation project of Marqués de Murrieta was completed with the 2022 opening of the new production area: a complex of buildings built next to Castillo de Ygay. These spacious facilities, with 50,000 metres of adjoining gardens, are equipped with the newest technology to respect the quality offered by the estate and to produce wines which reflect the uniqueness of the terroir.

Castillo de Ygay, the original winery of Marqués de Murrieta, merges perfectly with the future -the new facilities- forming a balanced project with a vision of constant qualitative growth. The past and the future connected underground by extensive cellars.

The new facilities were built following sustainability criteria which reinforce the winery's commitment to the environment, by installing a free-cooling air conditioning system, monitoring consumption of supplies, purifying wastewater, and using electric vehicles, among other measures.









Successes International awards

WORLD'S BEST WINERY

2023 BEST OF GREAT WINE CAPITALS LANDSCAPE & ARCHITECTURE CASTILLO
YGAY
BEST WINE
IN THE WORLD

WINE SPECTATOR
2020

MARÍA VARGAS WORLD'S BEST WINEMAKER

WINE & SPIRITS AWARDS 2022 CASTILLO YGAY

8-TIMES
IOO
PARKER POINTS

Ygay Estate THE ORIGIN OF EXCELLENCE

Made up of 300 hectares of vineyards, the Ygay Estate is one of the largest single vineyard in La Rioja. It is located a few kilometres from Logroño, in the south of Rioja Alta, a place blessed by nature for viticulture.

The advantages of the approach of the vineyards surrounding the winery, designed already by Luciano Murrieta, are tremendous. The first advantage is a matter of philosophy: the wine is always subject to the personality of the vineyard and this is guiding principle over time. The people who make it, the methods and even the styles may change, but its DNA remains.

The possibility of controlling 100% of the grapes, selecting them accurately and start the wine-maiking as soon as they are harvested, is the only way to respect the personality of the estate, Murrieta's guiding principle over time.



Ygay Estate THE ORIGIN OF EXCELLENCE

Secondly, the Ygay Estate allows the control of production at all times and definition of wines from the vineyard itself. Finally, the proximity of the vineyard to the winery is a guarantee that the grapes arrive at the production units immediately and in perfect condition, which is a guarantee of quality.

In 2000, an exhaustive study of the vineyard was carried out, dividing it into 30 plots with distinct characteristics (soil, orientation and altitude).





Ygay Estate THE ORIGIN OF EXCELLENCE





OUR WINES Primer Rosé

Created in 2015 after years of research. It is the only rosé wine produced in Spain fully with mazuelo grapes. Synonymous with quality and finesse; fresh and elegant. The youngest, most delicate expression of Marqués de Murrieta.

First vintage: 2015.

Vineyard: Pago Lucas.

Average age of the vines: Planted in 1985.

Varieties: Mazuelo.

Fermentation: in concrete tanks.

Aging: From 4 to 6 months in a concrete tank.

PRIMER ROSÉ MARQUÉS DE MURRIETA



Capellanía

A white wine with the soul of a red wine, which embodies the extraordinary potential of the variety and the estate it comes from. Long, refined and with great potential for aging in the bottle.

First vintage: 2001.

Vineyard: Pago Capellanía.

Varieties: Viura.

Average age of the vines: Planted in 1945.

Fermentation: in concrete tanks.

Ageing: in French oak barrels and in concrete tanks.

CAPELLANÍA MARQUÉS DE MURRIETA



Marqués de Murrieta

This is the flagship of Marqués de Murrieta. It is synonymous the with elegance and robustness which characterise the winery. It represents everything that happens at the Ygay Estate and throughout a vegetative cycle.

First vintage: the first that is known of is that of 1877

Vineyard: Ygay Estate.

Varieties: Tempranillo, Graciano, Mazuelo and Garnacha.

Average age of the vines: 35 years.

Fermentation: each variety ferments separately in stainless steel

tanks.

Ageing: in American oak barrels.





Marqués de Murrieta Gran Reserva

Taken from selected barrels; it represents the perfect balance between classicism and modernity.

First vintage: the first that is known of is that of 1973.

Vineyard: Ygay Estate

Varieties: Tempranillo, graciano, mazuelo and garnacha

Average age of the vines: 35 years

Fermentation: each variety ferments separately in stainless steel

tanks.

Ageing: in American oak barrels.

MARQUÉS DE MURRIETA GRAN RESERVA



OUR WINES Dalmau

The most expressive and contemporary wine of Marqués de Murrieta, a faithful reflection of the estate it comes from. A wine with great personality.

First vintage: 1994.

Vineyard: Pago Canajas.

Varieties: Tempranillo, Cabernet Sauvignon and Graciano.

Average age of the vines: Planted in 1950.

Fermentation: the three varieties ferment separately in 13,600 litre French

oak barrels.

Aging: aged barrels of French oak from Allier, and remains in concrete

tanks for 6 months before bottling.

DALMAU MARQUÉS DE MURRIETA



Castillo Ygay

Undisputed global recognition, and a reference of quality wine from Rioja.Named "World's Best Wine" by Wine Spectator, it embodies the attributes that characterise the great wines of history: elegance, exclusivity and perpetuity.

First vintage: 1877.

Vineyard: La Plana.

Varieties: Tempranillo and Mazuelo.

Average age of the vines: Planted in 1950.

Fermentation: the varieties ferment separately in stainless steel

tanks.

Ageing: the tempranillo ages in 225 litre American oak barrels, and the mazuelo in 225 litre French oak barrels for 28 months. Afterwards it is aged in a concrete tank for a year before bottling.





Castillo Ygay Blanco

The challenge of time; a unique and complex wine that shows the grandeur of Marqués de Murrieta white wines. The 1986 vintage was Spain's first dry white wine to obtain 100 Parker points.

Current vintage: 1986.

First vintage: 1917.

Vineyard: Pago Capellanía.

Varieties: Viura and Malvasia.

Average age of the vines: Planted in 1945.

Fermentation: in American oak barrels.

Ageing: 252 months in American oak barrels and 67 months in a

concrete tank.









Experiences VISIT MARQUÉS DE MURRIETA

Today, Marqués de Murrieta receives visitors from all around the world, interested in learning first hand the origin of Rioja, as well as discovering the place where some of the best wines in the world are created.

All experiences at Marqués de Murrieta begin with a tour of its vineyards, the origin of its wines, continue with a guided visit through the new production unit and barrel room, followed by a visit of the Castillo de Ygay so to learn the history of the first wines of Rioja, and finish with a guided tasting of its wines, accompanied by the best gastronomy prepared by the winery's own chef.



Haute Cuisine MARQUÉS DE MURRIETA

Chef Mariano Pascual leads the culinary project and, along with his team, he has managed to give his work a unique personality in the world of Haute Cuisine, taking inspiration from the initial wine tasting for its preparation.

For the chef of the winery, tasting a wine is an essential step for then being able to prepare the dish to pair it with, thereby creating a unique, perfectly balanced experience.

His daily work is focused on finding the best fresh products from around the world, and researching the techniques that maximise their potential.





A future project sustainability

Marqués de Murrieta, as a family business, feels firmly committed to its environment and responsible for what it passes on to the future generations; therefore, for years it has been implementing a series of measures to contribute to a sustainable development.

The winery has taken action on sustainability from various approaches (reducing emissions, energy consumption, etc.). In fact, these policies have been endorsed by the "Wineries for Climate Protection" certification, a seal granted to wineries that carry out sustainability actions around four essential pillars: reduction of Greenhouse Gas (GHG) emissions, in particular CO2, responsible use of water through efficient management, reduction of waste generated, and use of renewable energy and energy efficiency. This certification follows others obtained, such as the ISO 14001 environmental certification.



A future project MEASURES IMPLEMENTED

By the end of 2023, it is expected for 50% of the winery's consumption to come from renewable energies

Improvement in waste management

Reduced use of herbicides

Elimination of insecticide use

Expansion of photovoltaic park

Network of electric vehicles

Purification of waste water

Organic fertilisation

Control of energy consumption

Local consumption

Care for plant species

Care for animal species

 $\begin{tabular}{ll} Fee cooling air \\ conditioning system \\ \end{tabular}$



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