

Castillo Ygay Gran Reserva Especial

MARQUÉS DE MURRIETA
1852

Origin

Country	Spain
Wine Region	Rioja
Winery	Marques de Murrieta

Technical Data

Grape Varieties	Tempranillo 85%, Mazuelo 15%
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification	The grapes are hand-picked. The bunches are de-stemmed and gently crushed, before being racked into stainless steel vats. Fermentation takes around eleven days, during which there are pump overs and punch downs of the cap in order to extract aromas and polyphenols slowly and naturally.
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Ageing	The wine is aged for 24 months in 225-litre American and French oak barrels.
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Awards and Certificates



Wine Spectator: #1 wine in the world for 2020 with vintage 2010
Wine Enthusiast: 97 points for vintage 2011

Description

In Brief	In 2020 Castillo Ygay became the #1 wine in the world according to the Wine Spectator magazine with the vintage 2010. Each vintage of this majestic wine is incredible – youthful, full of character, classy and memorable.
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Castillo Ygay is always made from grapes sourced from La Plana, a 40-hectare vineyard, planted in 1950 and located at 485 meters altitude, the highest area of Ygay Estate; the 300-hectare estate surrounding the winery in Rioja Alta.

Tasting notes

A lively ruby red colour. An endless and complex range of aromas define this Castillo Ygay that evokes fragrances of ripe cherry, blueberry and cassis with refined hints of Mediterranean herbs, black pepper, clove and mocha. Balance defines this wine vintage after vintage; lively on the palate yet enveloping and harmonious. With silky tannins and a long, elegant finish.

Food Pairing

This wine is the ideal meditation wine. It can also pair beautifully with game in red wine, cocoa and black pepper sauce, strong cheeses with black truffles or sour cherry jam. For maximum enjoyment, decanting the wine for 20 minutes and serve it at around 14°-16°C to allow the wine to show its full aromatic potential.

Notes

