



Wine sheet

Castillo Ygay

Gran Reserva Especial 2011

Grape variety

84% Tempranillo, 16% Mazuelo

Alcohol content

14% abv.

Bottling date

February, 2016.



Own vineyards

Castillo Ygay is always made from grapes sourced from La Plana, a 40-hectare (98-acre) 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.

Manual harvest

A manually selected harvest is done in small crates to keep the perfect conditions of the grapes. Tempranillo was harvested on the 17th and 22nd of September and mazuelo on the 28th of September of 2011.

Winemaking

Grapes are de-stemmed 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 approx. making regularly pumping over and punching down and delestage operations to favor the contact of the must with the skins and extract slowly the aromas and the phenolic compounds. After fermentation, the solid parts of the grapes are pressed in vertical presses, through a gentle and slow process that favors the extraction of color and ripe tannins that reside in the skin.

Ageing process

The tempranillo is aged for 28 months in 225-litre American oak barrels and the mazuelo is aged for 28 months in 225-litre French oak barrels. After blending, the wine remains 13 months in a concrete tank until bottling.

Number of bottles

131.668 (0,75 l), 2.060 (1,5 l), 206 (3 l) and 15 (18 l).

Tasting note

An endless and complex range of aromas define this Castillo Ygay 2011 that evokes fragrances of ripe cherry, blueberry and cassis with refined hints of garrigue, 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. "After an unforgettable 2010 vintage, Castillo Ygay once again shows the amazing potential of La Plana single vineyard" María Vargas - Technical Manager.

Scores

99 points Sobremesa	98 points La Vanguardia	97 points Decanter	97 points Tim Atkin
98 points James Suckling	98 points Falstaff	97 points Wine Enthusiast	95 points Vinous Media
98 puntos Proensa	98 points Guía ABC	97 points Robert Parker	94 points Wine Spectator