ON MARCHAN DE MURAL		Wine sheet		
	F	Castillo Ygay Red Gran Reserva Especial · I		
	Ow	n vineyards	Grape variety	
	from plan	illo Ygay is always made from grapes sourced La Plana, a 40-hectare (98-acre) vineyard, ted in 1950 and located at 485 meters ude, the highest area of Ygay Estate; the 300-	81% Tempranillo, 19% Mazuelo.	
	hect	are (acres) estate surrounding the winery in	Alcohol content	
	RIOJa	a Alta.	14% abv.	
	Mar	Manual harvest		
		A manually selected harvest is done in small crates to keep the perfect conditions of the grapes. Tempranillo was harvested on September 17 to 19 and mazuelo on September 25.		
	Win	Winemaking		
	aron	has and the phenolic compounds.	the skins and extract slowly the	
Nutritional information	aron		the skins and extract slowly the	
Ageing process The tempranillo is aged barrels and the mazuelo	d for 34 mor o is aged for nding, the w		the skins and extract slowly the	
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