



Wine sheet

Castillo Ygay Blanco

Gran Reserva Especial 1986

Grape variety

97% Viura, 3% Malvasía.

Alcohol content

13.5% Vol.

Bottling date

29th January 2014.



Own single-vineyard

Grapes were sourced from Capellanía vineyard, planted in 1945 and located on a plateau at an altitude of 485 meters above sea level, in the highest area of the Ygay Estate, our 300-hectare estate in Rioja Alta.

Manual harvest

It took place in the first days of October of 1986, with a slow and onward work. The weather conditions helped to achieve the optimum ripeness of the grapes. The viura variety, with a large bunch and small grain, was the first to be harvested.

Winemaking

The whole bunch was crushed and then pressed in a vertical twin-screw wooden press. It was fermented in an american oak vat.

Ageing process

The wine was aged for 252 months in 225-litre american oak barrels and then for 67 months in concrete tanks.

Number of bottles

8,125 bottles (75 cl).

Pairing

Roasted woodcock in charcoal oven of garnacha vines, black truffle, foie and old brandy. Steamed crab meat on artisan fresh pasta. Iberian pig's trotters stuffed and caramelized with cardoon mushrooms and white truffle. Steamed fine hake kokotxa in pil pil sauce and pure Iberian bellota ham ravioli.

Tasting note

It is very subtle on the nose, developing some nuances of mushrooms and vervain tea. On the palate it is powerful and elegant, with an excellent acidity and great length, volume and clarity, flinty hints and umami finish.

*"One of the best white wines I've ever tasted in my life" Luis Gutiérrez,
(Robert Parker - Wine Advocate)*

Scores

100
points
Parker

100
points
James
Suckling

100
points
Falstaff

100
points
La
Vanguardia

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