

Wine sheet

Capellanía 2018

White Gran Reserva · D.O.Ca. Rioja



Own single-vineyard

Grape variety

Capellanía single-vineyard. Planted in 1945, its soil is mainly calcareous-clay located on a plateau at an altitude of 485 metres, the highest point of the Ygay Estate, our 300-hectare estate in Rioja Alta.

100% Viura.

Alcohol content

14% abv.

Manual harvest

October 3-4, 2018.

Winemaking



Nutritional information

Grapes are de-stemmed and after passing through the sorting table, they are carefully crushed. After a short skin contact they are gently pressed in a vertical press to favor the extraction of all the aromatic potential. The juice was then settled and fermented for 35 days in a 9,400-litre concrete vat at 10 °C.

Ageing process

22 months in 225-litre new Allier French oak barrels and 7 months in concrete vats.

Bottling date	Number of bottles
July 6, 2022	21,836 (0.75 l) y 688 (1.5 l).

Tasting note

A really expressive nose with a strong character; white fruit, fine pastry, fennel, laurel and cedar aromas are harmoniously assembled. With nerve and well-structured in the palate; refined and lingering, great depth and lasting finish. It shows excellent potential.

"The use of concrete in the fermentation process has taken Capellanía to a new dimension; longer, more complex and polished" María Vargas, technical Director.

96 points James Suckling 95 points Tim Atkin 96 points Guía ABC 95 points 96 points Guía Gourmets 94 points Guia proensa 95 points Guía Peñin 94 points **Robert Parker**



Produced and bottled by Marqués de Murrieta S.A. · Logroño · España. Contain sulphites Protect from direct sunlight and maintain at constant temperature and humidity.