Marques de Murrieta

Murrieta Blanco Castillo Ygay 1986

Rioja, Spain

Technical Information

Style: Still, White

Varietal(s): 97% Viura, 3% Malvasía

ABV (%): 14

pH: 2.98

Residual Sugar (g/L): 1.4

Total Acidity(g/L): 6.75

Volatile Acidity(g/L): 0.88

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: No

Vineyard & Viticulture Practice

Castillo Ygay White Gran Reserva Especial 1986 is sourced from the Capellanía vineyard, planted in 1945 and located on a plateau at 485 metres altitude, the highest area of the 300-hectare Ygay Estate in Rioja Alta. The blend is 97% Viura and 3% Malvasía. The manual harvest took place during the first days of October 1986. Weather conditions supported optimum grape ripeness, and Viura, known for large bunches and small berries, was the first variety harvested.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8411509868107

Bottle Weight (g): 1275

Bottle Dimension (mm): H301, Dia77

Type of Closure: Cork

Case Size: 3X75CL

Case Weight (g): 634

Case Dimension (mm): L325 x W265 x H98

Vintage Notes

NA

Vinification

The whole bunches were crushed, then pressed in a vertical twin-screw wooden press. Fermentation took place in an American oak vat. The wine was aged for 252 months in 225-litre American oak barrels, followed by 67 months in concrete tanks. It was bottled on 29 January 2014, with 8,125 bottles produced in 75cl format. This exceptionally long ageing regime gives the wine remarkable depth, texture and complexity.

Tasting Notes

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Food Pairing

Pair with roast woodcock, foie gras, white truffle, crab pasta, hake kokotxas in pil pil, Iberian pork, cardoon mushrooms, roast poultry or aged hard cheeses.