Marques de Murrieta

Murrieta Tinto Castillo Ygay 2011

Rioja, Spain

Technical Information

Style: Still, Red

Varietal(s): 84% Tempranillo, 16% Mazuelo

ABV (%): 14

pH: 3.65

Residual Sugar (g/L): 1.5

Total Acidity(g/L): 5.6

Volatile Acidity(g/L): 0.9

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: No

Allergens: Sulphites

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

Vineyard & Viticulture Practice

Castillo Ygay 2011 is made from La Plana, a 40-hectare vineyard planted in 1950 and located at 485 metres altitude, the highest area of the 300-hectare Ygay Estate in Rioja Alta. The blend is 84% Tempranillo and 16% Mazuelo. The grapes were manually selected and harvested in small crates to preserve fruit condition. Tempranillo was harvested on 17 and 22 September, while Mazuelo was harvested on 28 September 2011.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8411509115027

Bottle Weight (g): 1275

Bottle Dimension (mm): H301, Dia77

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 952

Case Dimension (mm): L265 x W333 x H187

Vintage Notes

NA

Vinification

The grapes are destemmed after passing through a selection table. Each variety ferments separately in temperature-controlled stainless steel tanks for approximately 10 to 12 days. Pumping over, punching down and délestage are carried out regularly to promote slow extraction of aromas and phenolic compounds. After fermentation, the solids are pressed gently in vertical presses. Tempranillo is aged for 28 months in 225-litre American oak barrels, while Mazuelo is aged for 28 months in French oak barrels. After blending, the wine remains for 13 months in concrete tank before bottling.

Tasting Notes

Castillo Ygay 2011 has an extensive and complex aromatic range, with ripe cherry, blueberry and cassis layered with garrigue, Mediterranean herbs, black pepper, clove and mocha. The palate is lively, enveloping and harmonious, showing the balance and precision associated with La Plana. Full-bodied yet refined, it has silky tannins, concentrated fruit, spice and savoury depth. The finish is long, elegant and persistent.

Food Pairing

Pair with grilled cep mushrooms, truffle and egg yolk, Wagyu or aged sirloin, roast beef, red porgy, mushroom sauce, piquillo peppers, truffled cheese or hard sheep's cheese.