Marques de Murrieta

Murrieta Tinto Castillo Ygay 2012

Rioja, Spain

Technical Information

Style: Still, Red

Varietal(s): 81% Tempranillo, 19% Mazuelo

ABV (%): 14

pH: 3.65

Residual Sugar (g/L): 0.2

Total Acidity(g/L): 5.8

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 2012 is produced from La Plana, a 40-hectare vineyard planted in 1950 and located at 485 metres altitude, the highest point of the 300-hectare Ygay Estate in Rioja Alta. The blend is 81% Tempranillo and 19% Mazuelo. The grapes were manually selected and harvested in small crates to preserve fruit quality. Tempranillo was harvested from 17 to 19 September, while Mazuelo was harvested on 25 September.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8411509125026

Bottle Weight (g): 1275

Bottle Dimension (mm): H301, Dia77

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 979

Case Dimension (mm): L265 x W333 x H187

Vintage Notes

NA

Vinification

After selection, the grapes are destemmed and each variety ferments separately in temperature-controlled stainless steel tanks for approximately 10 to 12 days. Regular pumping over and délestage are carried out to encourage slow extraction of aromas and phenolic compounds. Tempranillo is aged for 34 months in 225-litre American oak barrels, while Mazuelo is aged for 34 months in French oak barrels. After blending, the wine remains in concrete tank for 20 months before bottling.

Tasting Notes

Castillo Ygay 2012 has a full and complex nose, with black cherry and ripe plum layered with tea leaf, cedar wood, Mediterranean herbs and dried flowers. The palate is deep, well framed and refined, with polished tannins and a detailed structure. Full-bodied and harmonious, it combines ripe fruit, savoury complexity and oak-aged nuance. The finish is long, composed and persistent, with strong ageing potential.

Food Pairing

Pair with grilled cep mushrooms, truffle and egg yolk, aged beef, Wagyu, roast lamb, red porgy, mushroom sauce, piquillo peppers, blue cheese or truffled cheese.