

CASTILLO YGAY 2010

OWN SINGLE VINEYARD

Castillo Ygay is always made from grapes sourced from La Plana, a 40-hectare (98- acres) single-vineyard, planted in 1950 and located on a plateau at the highest point of our Finca Ygay, at 485 metres above sea level.

ALCOHOL CONTENT

14% Vol.

GRAPE VARIETIES

85% Tempranillo, 15% Mazuelo.

MANUAL HARVEST

Tempranillo was harvested on the 6th of October and Mazuelo on October the 21th.

WINE MAKING

Bunches are de-stemmed and gently crushed, before being racked into stainless steel vats. Fermentation takes around eleven days, during which we pump over and punch down the cap in order to extract aromas and poliphenols slowly and naturally.

AGEING PROCESS

The wine is aged for 24 months in 225-litre American and French oak barrels.

BOTTLING DATE

March 2015.

NUMBER OF BOTTLES

130,853 (0.75 l.), 2,025 (1.5l),
204 (3l) y 7 (18l)

PAIRING

Wood pigeon braised in red wine, cocoa, black pepper and Iberian ham fat; wagyu sirloin tartare, capers jam and soufflé potatoes; pil pil hake cheeks, codfish crispy skin and candied crystal pepper; Moliterno cheese with black truffles, sour cherry jam and Castillo Ygay red wine.

SERVING SUGGESTIONS

We recommend decanting the wine for 20 minutes and serve at around 14°-16° C to let the wine breathe and show its full aromatic potential.

CASTILLO YGAY 2010 SCORES

99
POINTS

JAMES
SUCKLING

98
POINTS

GUÍA
PROENSA

97
POINTS

DECANTER

97
POINTS

GUÍA
GOURMETS

97
POINTS

WINE ADVOCATE
(ROBERT PARKER)

96
POINTS

TIM
ATKIN

