

CAPELLANÍA 2016

OWN SINGLE-VINEYARD

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

ALCOHOL CONTENT

13,5% Vol.

GRAPE VARIETY

100% Viura.

MANUAL HARVEST

September 3-4, 2016.

WINEMAKING

Grapes are first carefully crushed and after a short skin contact they are gently pressed in a vertical press. This is a gentle and slow process that favors the extraction of all the aromatic potential from our low-yield Viura grapes. The juice is then settled and fermented in a temperature-controlled stainless steel tank for 24 days.

AGEING PROCESS

16 months in 225-litre new French oak barrels.

BOTTLING DATE

January 28-29, 2020.

NUMBER OF BOTTLES

39,614 (75 cl) and 400 (1.5 l).

PAIRING

Bresse poulard filled with truffle, apple and foie gras, fried pine nuts and sour carrots cream; sea bream little loins, red shrimp and smoked olive velouté and Capellanía white wine; pickled partridge mousse and medium cooking foie gras, bitter orange, mint and ginger coulis; artisan goat cheese Espadán and bitter chocolate truffle scented with Castillo Ygay White Gran Reserva Especial.

SERVING SUGGESTIONS

We recommend decanting the wine some minutes before serving to let it breathe and show its full aromatic potential. Recommended serving temperature around 11° -12° C (52° - 54° F).

