



Wine Sheet

Capellanía 2019

Blanco Gran Reserva · D.O.Ca. Rioja



Nutritional information

Vineyard

Grapes are sourced from Capellanía single-vineyard, 6 hectares (14.8 acres), planted in 1945, its soil is mainly calcareous-clay located on a plateau at an altitude of 485 metres, the highest point of the Ygay Estate, our 300-hectare estate in Rioja Alta.

Grape variety

100% Viura.

Alcohol content

14% abv.

Manual harvest

The harvest was carried out on September 10-11, 2019.

Winemaking

Grapes are de-stemmed and after passing through the sorting table, they are carefully crushed. After a short skin contact they are gently pressed in a vertical press to favor the extraction of all the aromatic potential. The juice was then settled and fermented in a 9,400-litre concrete vat at 10°C.

Ageing process

23 months in 225-litre Allier French oak barrels and 13 months in concrete vats.

Bottling date

May, 2023.

Number of bottles

30,378 (0.75 l), 1,204 (1.5 l).

Tasting note

A nose shaped by aromas of white stone fruit, pine nut, bay leaf and hazelnut skin. Smoky and mineral glints embrace the elegant mixture. Precise fruit palate and fluid texture. Pure balance.

“2019 has given us a seamless Capellanía, precise and long-lasting”

María Vargas - Technical Director.



Scores

96 points James Suckling	95 points Guía Peñín
95 points Robert Parker	93 points Wine Spectator
95 points Tim Atkin	93 points Vinous Media
95 points Club Oenologique	

Produced and bottled by Marqués de Murrieta S.A. Logroño - España. Contain sulphites. Protect from direct sunlight and maintain at constant temperature and humidity.