

# DALMAU 2019

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# Marqués de Murrieta's most intimate wine

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It was the first wine released under the leadership of Vicente Dalmau Cebrián-Sagarriga, branded with his middle name with the purpose of sending a message of continuity and innovation to the wine business.

The first vintage was 1994, released in 1998 and since then, it has been produced in: 1994, 1995, 1996, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2007, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017 y 2019.

Dalmau represents the idea of perfect ripening and concentration that the great diversity of the Ygay Estate shows after a very selective, low-yield viticulture and it is one of the few wines in Rioja made with cabernet sauvignon (the vineyards must be planted before 1956),

It was born as the "enfant terrible" of a historic winery and over the years, it has consolidated its identity as one of the great Spanish red wines.



# Ygay Estate

300 hectares.  
Southern part of Rioja Alta.  
Altitude from 320 to 485 m.  
30 different plots.  
Soils mainly calcareous-clay with alluvial influence.

70% tempranillo, 9% mazuelo, 6%  
graciano, 3% viura, 2 % garnacha tinta, 1%  
cabernet sauvignon,

Planting pattern: 3x1,5 m  
2,500/3,000 vines/hectare.  
85% bush vines  
15% trellis trained vines





# Canajas Single Vineyard

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9 hectares.

Tempranillo, cabernet sauvignon and  
graciano planted in 1950

Located in the medium part of the Ygay  
Estate at 460 m altitude.

Orientation NO-SE.

Iron rich-clay soils covered with alluvial  
boulder stones.

Average yields:

Tempranillo - 3,500-4.500 kg/ha

Graciano 3.500-4-500 kg/ha

Cabernet Sauvignon - 3.000-3.500 kg/ha



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# Vegetative cycle

## 2019

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The 2019 vintage has been characterized by a dry winter and an equally dry spring, it was only in April that the Ygay Estate saw some rainy days. So the scarce soil water reserves and the warm spring temperatures caused an irregular budbreak and moderate growth of the young shoots.

Summer's average temperatures were higher than usual, including several heat waves. At the end of June, heat spikes of 40°C were recorded repeatedly. The highest spike since 1982, 42.2°C, was recorded on 29th June. Some heavy rainfall showed up during June and July, although it was not enough to recover the soil water reserves. Sunshine hours in summer were 10% higher than usual, exceeding the average of 10 hours of sun per day.

Reduced water reserves in the soil combined with high temperatures delayed the growing season and stopped the vegetative cycle, hence the harvest started earlier than usual. However, it was interrupted by heavy rainfalls in mid-September. Once restarted, the harvest was completed without noteworthy incidences.

Due to the extreme weather conditions experienced throughout this year, the size of the grapes was notably small but nicely concentrated in all varieties (official Rioja classification: excellent)





# DALMAU

## MARQUÉS DE MURRIETA

BOTELLA  
V 07.219

RIOJA  
DENOMINACIÓN DE ORIGEN  
CALIFICADA



# Dalmau 2019

## Technical data

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### Grape Varieties:

86% Tempranillo

10% Cabernet Sauvignon

4% Graciano

### Alcohol:

14,5%

### Total acidity:

6 g/l

### Volatil acidity:

0.75 g/l

### pH:

3.60

### Residual sugar:

2.8 g/l

### Total sulfur:

80 mg/l

### Bottles:

15,526 (0.75 l)

920 (1.5 l)





Winemaking:

This is the first Dalmau from the new technical facilities. The grapes were hand-harvested on September 30th (tempranillo), September 29th (cabernet sauvignon) and September 18th (graciano) and collected in small crates. Once received in the winery, the grapes are carefully destemmed and pass through the sorting table. Without crushing, each grape variety ferments separately for around 11 days in 13,900-litre French oak vats.

Pumping over and delestage operations are carried out to favor the contact of the must with the skins and extract the aromas and the phenolic compounds.

The solid parts of the grapes are pressed in vertical presses, through a gentle and slow process that favors the extraction of color and ripe tannins that reside in the skin.

The malolactic fermentation is done in French oak 225-litre barrels.





### **Ageing :**

Each variety was aged separately for 20 months in French-oak 225-litre barrels coming from Allier (Francois Frères, Demptós y Saury). The barrel staves are water bending and light/medium toasted, while the rest of the wines in Marqués de Murrieta (Reserva, Gran Reserva, Castillo Ygay and Capellanía) are aged in barrels with a light toasting.

After this time, María Vargas, Technical Director, decides the percentage of each variety that will be included in the final blend and the final wine rests for several months in 15,000-litre concrete vats.

The fining agents used are albumen and bentonite and, before bottling, the wine is slightly filtered with diatomaceous earth.

Bottling date: December 14th 2021.





# Scores

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99 GUÍA GOURMETS

"Intense, deep and y juicy. Elegant tannins and splendid acidity"

GUÍA PROENSA 99

97 TIM ATKIN

"Structured, inky and wonderfully profound "

JAMES SUCKLING 97

"Deep and intense, yet mineral.Very long and eclectic. After 2025, extra complexity will have emerged"



GUÍA PEÑÍN 96

95 PARKER

"This could be very well the finest Dalmau ever produced. Refined, super elegant and fine tannins frame the palate of this exceptional wine"

GUÍA ABC 95

93 WINE SPECTATOR

"Well-defined frame that integrates sculpted tannins and orange peel acidity. Deft balance between richness and restraint "





# LIGA 99

## GUÍA GOURMETS

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1902 Centenary Carignan 2017	259 €
Aro Muga 2019	269 €
Artuke El Escolladero 2020	59 €
Barón de Chirel reserva 2017	76 €
Carmelo Rodero TSM 2019	64 €
Casa Castillo Pie Franco 2020	140 €
<b>Castillo de Ygay Gran Reserva 2011</b>	229 €
Conde de Aldama Palo Cortado (50cl)	100 €
Contador 2020	335 €
Contino Viña del Olivo 2019	70 €
<b>Dalmau Reserva 2019</b>	<b>180€</b>
Dominio de Es La Diva 2019	600 €
Don PX Vieja Cosecha 1974	120 €
Enoteca Manuel Raventós Brut Nature 2007	260 €
González Byass Amontillado Añada 1975	299 €
Gran Arzuaga 2018	140 €
L'Ermita 2019	1.800 €
Pago de Carraovejas Cuesta de las Liebres 2018	160 €
Pingus 2019	1.395 €
Reserva Real 2018	250 €
Sierra Cantabria Mágico 2019	825 €
Teso La Monja 2018	1.320 €
Tradición Palo Cortado	90 €
Vega Sicilia Único Reserva Especial	450 €
Viña El Pisón 2020	350 €