



## Wine Sheet

# Capellanía 2020

White Reserva · D.O.Ca. Rioja



Product and recycling information

### Own single-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 22-23, 2020.

### 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

20 months in 225-litre Allier French oak barrels and 15 months in concrete vats.

### Bottling date

December, 2024.

### Number of bottles

35,420 (0.75 l), 1,204 (1.5 l).

### Tasting note

The 2020 vintage offers a glimpse of Capellanía's youthful complexity. A pure, fresh nose with white fruit, hazelnut and other nuts orchestrating an aromatic profile with no trace of tertiary notes or evolution. On the palate, it is slender yet oily in texture, with stylish, fruit-driven acidity that reveals a vibrant present and promises a bright future.

### Scores

**96 points** Tim Atkin

**95 points** Robert Parker

**93 points** Club Oenologique

CAPELLANÍA  
MARQUÉS DE MURRIETA  
RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA

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

**Alcoholic beverage for direct consumption intended for adults who do not belong to a risk group according to legislation and have no medical contraindications.**