



Wine sheet

Capellanía

2018

Grape variety

100% viura

Alcohol content

14% Vol.

Bottling date

July 6, 2022



Own single-vineyard

Capellanía single-vineyard. 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.

Manual harvest

October 3-4, 2018.

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 for 35 days in a 9,400-litre concrete vat at 10 °C.

Ageing process

22 months in 225-litre new Allier French oak barrels and 7 months in concrete vats.

Number of bottles

21,836 (75 cl) and 688 (1.5 l).

Pairing

Caramelised eel with buttercream, acid apple and foie layers. Steamed and roasted red bream, its collagen, red shrimp royal and roasted leek. Grilled-roasted scallop with egg flower, smoked potato and white truffle. Triple cooked Poularde de Bresse roll with chestnuts and Kumquat tangerine.

Tasting note

A really expressive nose with a strong character; white fruit, fine pastry, fennel, laurel and cedar aromas are harmoniously assembled. With nerve and well-structured in the palate; refined and lingering, great depth and lasting finish. It shows excellent potential.

“The use of concrete in the fermentation process has taken Capellanía to a new dimension; longer, more complex and polished”, María Vargas, technical Director.

Scores

95
points

Tim Atkin