



Wine sheet  
**Capellanía**  
2017

**Grape variety**

100% Viura

**Alcohol content**

14% Vol.

**Bottling date**

March 26, 2021



**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**

September 13-14, 2017.

**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**

24 months in 225-litre new French oak barrels.

**Number of bottles**

22,920 (75 cl) y 698 (1,5 l).

**Pairing**

Arcade oyster tartar, beluga caviar and sour apple hints; carabinero prawn and spider crab ravioli with mild white truffle sauce; baked Villalba capon with Imperial sauce and roasted pine nuts; lazana and blue Munilla cheese.

**Tasting note**

With a steely straw colour and a very well-defined bouquet of ripe apple, spicy notes of thyme and fennel, hints of almonds and an elegant smoked note. In the mouth, the wine is straightforward and clean, full-bodied, lively and well-balanced. It has a long life ahead.

“The ever-demanding Capellanía single-vineyard has given us, once again, a wine of great liveliness and complexity” Maria Vargas - Technical Manager.

 **Scores**

**97**  
points

Decanter

**94**  
points

Robert Parker

**95**  
points

Tim Atkin

**95**  
points

James Suckling