



## Wine Sheet

# Castillo Ygay

## Gran Reserva Especial 2012



Nutritional information

### Own vineyards

Castillo Ygay is always made from grapes sourced from La Plana, a 40-hectare (98-acre) vineyard, planted in 1950 and located at 485 meters altitude, the highest area of Ygay Estate; the 300-hectare (acres) estate surrounding the winery in Rioja Alta.

### Grape variety

81% Tempranillo,  
19% Mazuelo.

### Alcohol content

14% abv.

### Manual harvest

A manually selected harvest is done in small crates to keep the perfect conditions of the grapes. Tempranillo was harvested on September 17 to 19 and mazuelo on September 25.

### Winemaking

Grapes are de-stemmed after going through a selection table. The grape varieties ferment separately in stainless steel tanks, with controlled temperature. The alcoholic fermentation lasts 10-12 days approx. making regularly pumping over and delestage operations to favor the contact of the must with the skins and extract slowly the aromas and the phenolic compounds.

### Ageing process

The tempranillo is aged for 34 months in 225-litre American oak barrels and the mazuelo is aged for 34 months in 225-litre French oak barrels. After blending, the wine remains 20 months in a concrete tank until bottling.

### Bottling date

May, 2019.

### Number of bottles

103,216 (0.75 l), 3,121 (1.5 l),  
326 (3 l), 205 (6 l) y 20 (12 l).

### Tasting note

A full and complex nose with black cherry and ripe plum aromas, cloaking hints of tea leaves, cedar wood and Mediterranean herbs on a background of dried flowers. Well framed and deep in the mouth, with polished tannins and full of nuances; harmonious and long-lived.

*"Another legendary Castillo Ygay vintage that brazenly challenges the passage of time"*

María Vargas - Technical Director.

Scores

**100 points** James Suckling

