

# CASTILLO YGAY 2009

## OWN SINGLE VINEYARD

Castillo Ygay is always made from grapes sourced from La Plana single-vineyard, planted in 1950 and located on a plateau at the highest point of our Finca Ygay, at 485 metres above sea level.

## GRAPE VARIETIES

81% Tempranillo, 19% Mazuelo.

## MANUAL HARVEST

Tempranillo was harvested on the 30th of September and Mazuelo on October the 7th.

## WINE MAKING

Bunches are de-stemmed and gently crushed, before being racked into stainless steel vats. Fermentation takes around eleven days, during which we pump over and punch down the cap in order to extract aromas and polyphenols slowly and naturally.

## AGEING PROCESS

The wine is aged for 26 months in 225-litre American and French oak barrels.

## BOTTLING DATE      NUMBER OF BOTTLES

October 2014.                      109.045 (0,75 l).

## PAIRING

Poached turbot in its pil-pil sauce slightly baked, crunchy purple garlic crumbs; candied and regenerated Bresse pigeon, coulliflower and red wine macerated pear; baked beef sirloin, cameroon black pepper and wild mushrooms; roasted suckling pig with baked acid apple.

## SERVING SUGGESTIONS

We recommend decanting the wine for 20 minutes and serve at around 14°-16° C to let the wine breathe and show its full aromatic potential.

## CASTILLO YGAY 2009 SCORES

**TIM ATKIN (UK): 97 points.** Following on from the 2005 and 2007 releases, this is another stylish, complex and world-class red. The heat of the vintage has put plenty of flesh on the bones, complementing the savoury, spicy elegance. The tannins and acidity add balance and refinement.

**WINE ADVOCATE - PARKER (USA): 96 points.** It has good depth and concentration, still young and lively with fine tannins and a backbone of freshness that lifts it up. It will develop for a very long time in bottle. This is a great classical Rioja for the long haul.

