

## BEST WINE IN THE WORLD · WINE SPECTATOR

# CASTILLO YGAY 2010

### OWN SINGLE VINEYARD

Castillo Ygay is always made from grapes sourced from La Plana, a 40-hectare (98- acres) single-vineyard, planted in 1950 and located on a plateau at the highest point of our Finca Ygay, at 485 metres above sea level.

### ALCOHOL CONTENT

14% Vol.

### GRAPE VARIETIES

85% Tempranillo, 15% Mazuelo.

### MANUAL HARVEST

Tempranillo was harvested on the 6th of October and Mazuelo on October the 21th.

### 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 24 months in 225-litre American and French oak barrels.

### BOTTLING DATE

March 2015.

### NUMBER OF BOTTLES

130,853 (0.75 l), 2,025 (1.5l),  
204 (3l) y 7 (18l)

### PAIRING

Wood pigeon braised in red wine, cocoa, black pepper and Iberian ham fat; wagyu sirloin tartare, capers jam and soufflé potatoes; pil pil hake cheeks, codfish crispy skin and candied crystal pepper; Moliterno cheese with black truffles, sour cherry jam and Castillo Ygay red wine.

### 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 2010 SCORES

100  
POINTS

FALSTAFF

99  
POINTS

JAMES  
SUCKLING

98  
POINTS

GUÍA  
PROENSA

97  
POINTS

DECANTER

97  
POINTS

GUÍA  
GOURMETS

97  
POINTS

WINE ADVOCATE  
(ROBERT PARKER)

96  
POINTS

TIM  
ATKIN