

CASTILLO YGAY 2007

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

86% Tempranillo, 14% Mazuelo.

MANUAL HARVEST

Tempranillo was harvested on the 27th of September and Mazuelo on October the 13th.

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 poliphenols slowly and naturally.

AGEING PROCESS

28 months in 225-litre oak barrels. We use French oak for Mazuelo and American for Tempranillo. The first 10 months in new barrels. Before bottling and just after the final blending, the wine settles in concrete vessels. The wine spends at least 3 years in bottle before release.

PAIRING

Grilled beef meat, mushrooms, truffle-based dishes, game, etc.

SERVING SUGGESTIONS

We recommend decanting the wine for 20 minutes and serve at around 18°-19° C to let the wine breathe and show its full aromatic potential.

SCORES

JAMES SUCKLING (USA): 98 points.

WINE ADVOCATE - PARKER (USA): 95+ points.

GUÍA PROENSA (SPAIN): 96 points.

GUÍA PEÑÍN (SPAIN): 94 points.

