

  
**MARQUÉS DE MURRIETA**  
RIOJA DESDE 1852

**Castillo Ygay**  
RIOJA

**OWN SINGLE VINEYARD:** An 80 year old single vineyard called La Plana located at the highest peak (485 meters altitude) within our 300 hectare Ygay Estate which surrounds the winery in the southern point of the Rioja Alta wine subzone. It is exclusively elaborated from the excellent quality vintages (The last ones from the XXI<sup>th</sup> century have been: 2000-2001 and 2004).

**GRAPE VARIETIES:** 89% Tempranillo, 11% Mazuelo.

**MANUAL HARVEST:** Tempranillo was harvested on the 30<sup>th</sup> of September and Mazuelo on October the 10<sup>th</sup>.

**VINIFICATION:** Grapes are first carefully de-stemmed, squeezed and then fermented in temperature controlled, stainless steel tanks for 11 days, with daily “remontage” and “pigeage” processes which help its wine to develop its own personality. Both these processes ensure maximum colour and aroma, without producing excessive tannins.

**AGEING PROCESS:** 30 month in 225 litter oak barrels, with at least 10 months in new oak, and 36 months in bottle before release. While the Tempranillo ferments in American oak barrels, the Mazuelo ferments in new French oak barrels.

**PAIRING:** All kinds of red meats, game, ibericos and cured chesses.

**CONSUMPTION TEMPERATURE:** 18°-19°C.

**SERVING:** We recommend letting it breathe for some minutes before consumption.



**GOURMETS WINE GUIDE (SPAIN): 97 points. Best Gran Reserva of Rioja.**

**PARKER • WINE ADVOCATE (USA): 96 points. Best Gran Reserva '05 of Rioja.** “The ‘05 Castillo Ygay Gran Reserva Especial, a classic among classics, is back in top form with the excellent 2005 vintage. It’s extremely backward and tight, showing very young, with a balanced nose between spice, tertiary and cherry fruit aromas. It’s a powerful, still young vintage, with plenty of glycerin, body, round tannins. An austere wine (is it the Mazuelo?), it is complex and ever-changing in the palate. **It has a sense of harmony that only the best wines have. Very long and elegant.** I loved its serious and austere overall feeling. **This is a true vin de garde** which develops complex notes of violet and meat with time in the glass. This is a Gran Reserva greatly marked by the Mazuelo, which should give it great ability to age. **At this quality level it represents very good value**” by L. GUTIÉRREZ.

**PROENSA WINE GUIDE (SPAIN): 96 points.** by A. PROENSA.

**PEÑÍN WINE GUIDE (SPAIN): 95 points. Best Gran reserva '05 of Spain. Outstanding wine.**

**WINE ENTHUSIAST (USA): 95 points.** “**Superb at every checkpoint, this is a world-class wine.** This feels creamy but with enough textural grit to keep things lively. A mild, medium-long finish epitomizes elegance”.

**WINE & SPIRITS (USA): 94 points. Year’s Best Rioja.** “It is a Super Rioja. The texture is as grand as the expansive finish”. by J. GREENE.

**2005 GRAN RESERVA ESPECIAL**