

CASTILLO YGAY 2007

WINE SHEET

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 polyphenols 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. The aromas of this show an amazing freshness of flowers and herbs such as lavender, rosemary, and violet. Then it goes to raspberry, candy and currants. Black licorice too. A truly great wine on the nose. Full-bodied, racy and linear. So polished. It's like a red ruby. 86% tempranillo and 14% mazuelo in the blend. For release in September 2015. Great length and future. Give it three years or so. Or decant two hours in advance.

WINE ADVOCATE - PARKER (USA): 95+ points. A worthy follow-up of the 2005, the 2007 Castillo Ygay Gran Reserva Especial will be released in late 2015. It's a cold, rainy year, but because of that circumstance the wine is concentrated. This is still a baby, long and with depth and tannins that should melt in a couple of years. Compared with the 2005 it is fresher, perhaps not as concentrated, but for me the extra freshness compensates and puts it at a very similar quality level. And the rule of thumb is to wait at least ten years after the harvest to start uncorking any Castillo de Ygay. Cheap it is not, but very good value it is, for the quality it delivers. 110,000 bottles were produced. There will be no Castillo de Ygay in 2008, but there will be 2009, 2010 and 2011. That's something exceptional to have three vintages in a row. - Luis Gutierrez.

GUÍA PEÑÍN (SPAIN): 94 points.

Castillo Ygay
RIOJA

