

# CAPELLANÍA 2013

## OWN SINGLE-VINEYARD

Capellanía single-vineyard. Planted in 1945 located on a plateau at an altitude of 485 metres, the highest point of the Ygay Estate, our 300-hectare estate in Rioja Alta.

## GRAPE VARIETY

100% Viura.

## MANUAL HARVEST

October 10 and 11, 2013.

## WINEMAKING

Grapes are first carefully crushed and after a short skin contact they are gently pressed in a vertical press. This is a gentle and slow process that favors the extraction of all the aromatic potential from our low-yield Viura grapes. The juice is then settled and fermented in a temperature-controlled stainless steel tank for 24 days.

## AGEING PROCESS

15 months in 225-litre new French oak barrels.

## BOTTLING DATE

March, 17th 2016.

## NUMBER OF BOTTLES

21.821 (75cl).

## PAIRING

Duck Mi-cuit, bitter orange marmalade and ginger; Stuffed poularde, truffles and wine infused pears; Smoked salmon, pickles with white wine mustard; Grilled foie gras with warmed red fruits.

## SERVING SUGGESTIONS

We recommend decanting the wine some minutes before serving to let it breathe and show its full aromatic potential. Recommended serving temperature around 14° -15° C (57° - 59° F).

## SCORES CAPELLANÍA 2013

**TIM ATKIN (UK): 94 points.**

**ROBERT PARKER (USA): 92 points.**

