

CAPELLANÍA 2015

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.

ALCOHOL CONTENT

13% Vol.

GRAPE VARIETY

100% Viura.

MANUAL HARVEST

September 15-17, 2015.

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

May 2-3, 2019.

NUMBER OF BOTTLES

54,714 (75 cl) and 400 (1.5 l).

PAIRING

Bresse poulard filled with truffle, apple and foie gras, fried pine nuts and sour carrots cream; sea bream little loins, red shrimp and smoked olive velouté and Capellanía white wine; pickled partridge mousse and medium cooking foie gras, bitter orange, mint and ginger coulis; artisan goat cheese Espadán and bitter chocolate truffle scented with Castillo Ygay White Gran Reserva Especial.

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 13° -14° C (55° - 57° F).

SCORES CAPELLANÍA 15

96
POINTS

JAMES
SUCKLING

94
POINTS

GUÍA
GOURMETS

93
POINTS

WINE ADVOCATE
(ROBERT PARKER)

93
POINTS

DECANTER

93
POINTS

GUÍA
PEÑÍN

