

CASTILLO YGAY White from MARQUES de MURRIETA

100 PARKER POINTS FOR A WINE THAT IS MAKING HISTORY

"One of the best white wines I've ever tasted in my whole life."

By Luis Gutierrez, Wine Advocate

Only wine that has reached the highest score, an even more difficult achievement for a white wine. It hasn't even reached the market yet but it has already made history: Castillo Ygay Blanco Gran Reserva Especial 1986, a real gem made by Marqués de Murrieta, has been rated 100 Points by Robert Parker. This is the first time such an important accolade is given to a white wine in Spain.

After spending 252 months in 225 litre American oak barrels and 67 months in concrete tanks, the wine is aged in bottles for more than 3 years to reach, 30 years after the harvest of the grape, the best expression of this wine from first Rioja winery founded in 1852.



The image features a bottle of Castillo Ygay Gran Reserva Especial Cosecha 1986 wine on the left. The bottle has a white label with a gold 'M' crest and the text 'MARQUES DE MURRIETA', 'Castillo Ygay', 'Rioja', and 'Gran Reserva Especial Cosecha 1986'. To the right of the bottle is a graphic with the number '100' formed by a pattern of smaller '100' numbers. Above the graphic is the 'Wine World' logo. Below the graphic, the text reads: 'ROBERT PARKER POINTS', 'For the first time in history, a spanish white wine obtains the highest score: 100 Parker points.', and 'Simply stunning'. At the bottom, the price '\$3,780/ btl' is shown in red, followed by the signature of Robert Parker and the text 'WINE ADVOCATE'.



Marques de Murrieta Castillo Ygay Gran Reserva Especial 1986 (white)

Wine Advocate 100: “I have been terribly excited about this wine since I first learned that (part of) it was still in cement waiting to be bottled in September 2013. I consider the rare white Castillo Ygay one of the greatest white wines ever produced in Spain, and the 1986 Castillo Ygay Blanco Gran Reserva Especial is a great addition to the portfolio of the winery--an historic wine that is coming back to life. I did a vertical tasting of many of the old, historic vintages of this wine, and they are included in a separate article in this very same issue. This 1986 had seen the light as a limited early release bottled in 1992 and sold around 1995, and some bottles might still be found in the market. But most of it remained unbottled and was kept at the winery, where it stayed in oak for 21 years, followed by some six years in cement vats until it was bottled. It has 13.5% alcohol, an extremely low pH of 2.98 and 6.75 grams of acidity (tartaric). It has a very subtle nose and it's a bit shy, a little closed at first. It was only bottled one and a half years ago, and it's not crazy to say that the wine is showing extremely young. The wine shows more open the day after, when it has developed some nuances of mushrooms and verbena tea. This is mostly Viura with perhaps a pinch of Malvasía Riojana (aka Alarije). The palate is both powerful and elegant, with superb acidity and great length, with volume and sharpness, with a mineral, umami-driven finish. It fills your mouth, tickles your taste buds and makes you salivate. There is nothing negative about the wine; there is no excess oak, nothing blurry, nothing to improve... perhaps the bottle used! I think this is a perfect wine. It seems to be getting younger and younger with time in the glass; it seems to be getting more focused and sharper, and I have no doubt the wine will evolve and last for a very, very, very long time in bottle. I kept the opened bottle for almost one week and the wine didn't move one inch--no oxidation or any signs of fatigue. Having tasted many other vintages, including the also perfect 1919 (which is still going strong at age 97), I have no doubt we're talking about a white for the next 50 years. Looking at the older vintages, I might even be underestimating its life span. The potential next release could be the 1998 in no less than ten years' time.

\$3,780/ btl [**BUY NOW**](#)



April 2015

Marqués de Murrieta, Rioja Castillo Ygay, Gran Reserva 2007

This is a cuvée of mostly Tempranillo with the balance of Mazuelo (Cariñena), a very important grape for Castillo de Ygay in percentages that vary depending on the vintage, and it's almost 15% in 2007. 2007 was not an easy vintage and in Ygay they had a terrible mildew attack and they lost 50% of the bunches. 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.

by Luis Gutierrez

95+ / 100 points

\$720/ btl | **\$700**/ btl (6btl+) [BUY NOW](#)



VINEYARDS

The Ygay Estate (located in the sub-region of La Rioja Alta) is the biggest contiguous single estate in Rioja with 300 hectares (740 acres) of vineyards surrounding the winery. The vineyards vary from 320 meters (1050 feet) to 485 meters (1591 feet).

VARIETIES

97% Viura, 3% Malvasia

HARVEST

Started in the first days of October with a very slow and progressive rhythm, which has led to an optimum ripening of the grapes. The Viura, the variety with bigger bunches was the first to be picked under perfect maturation, with 13° of alcohol and very high acidity.

VINIFICATION

The bunches were squashed and then pressed in a vertical wooden double spindle press. Fermentation took place in the classical used Ygay's wooden vats of 18,000 litres.

AGEING

Wood: 252 months in 225 litres American oak barriques.
Concrete: 67 months in a concrete tank
Bottled in January 29th, 2014

NUMBER OF BOTTLES

8,125 bottles (75cl)

FOOD PAIRING

Iberian ham, Stuffed Capon, Truffled Cheeses, White beef meat and hake cheeks

All wines subject to final confirmation and on first come first serve basis. For order & enquiries, please contact us at (852) **3154 9570** or Wechat / Whatsapp at (852) **6481 0000** or email to info@wineworld.com.hk.



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Wine selections

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Reserve Chenin Blanc, Ken Forrester Vineyards 2015 **WS89**

Forrester Meinert Chenin, Ken Forrester Vineyards 2014 **WS91**

Dirty Little Secrets, Ken Forrester 2015 **WS92**

Renegade, Ken Forrester Vineyards 2012

Gypsy, Ken Forrester Vineyards 2012 **WA91**

Speaker: Ken Forrester

Owner and winemaker of Ken Forrester Vineyards:

Ken Forrester is one of South Africa's leading winemakers, who has led a Chenin Blanc quality revolution by using his old vines to maximum. His true, pioneering spirit has achieved an iconic status for his Chenin Blanc worldwide. He also produces Southern Rhône varieties with his good friend and top winemaker, Martin Meinert.



Ken's philosophy has always been centered on the dining table, creating wines that suitably compliment a wide variety of food styles and astute palates. Receiving massive international acclaim and hundreds of awards and accolades, Ken Forrester is described as "King of Chenin Blanc".



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