

MACÁN CLÁSICO

DESCRIPTION

Bodegas Benjamin de Rothschild & Vega Sicilia was born in 2004 as the result of a joint venture between Tempos Vega Sicilia and the Compagnie Vinicole Baron Edmond de Rothschild. Both firms share the idea of making great wines in La Rioja, a unique, singular, inimitable winegrowing region. After five years of terroir evaluation and acquisition of 92 ha of vineyard, the project takes shape in 2009 with the first vintage of our two wines: Macán and Macán Clásico. *To offer a modern and unique vision of Rioja*, is our philosophy, following the Bordeaux model of a first and second wine.

Macán Clásico is deeply attached to its territory. Freshness, fruitiness and delicacy are its signs of identity. It is produced in stainless steel casks; part of malolactic fermentation in oak; new oak and single-use barrels, ageing for 12 to 14 months determined only by the characteristics of the vintage. It later sits in bottle for over 18 months.

Macán Clásico offers the purest expression of Rioja's Tempranillo. It is fresh yet serious, with substance and intensity.

GENERAL INFORMATION

Alcohol by volume - **14.5 %**

Variety - **Tempranillo**

Average age of vineyard - **40 years**

Vineyard surface area - **92 ha in San Vicente de la Sonsierra, Labastida, Álbalos and El Villar**

Planting density - **3,333 plants/ha**

Altitude - **550 m**

Yield - **3,500 kg/ha**

Harvest - **Hand-picked in 12-kg cases**

2015 VINEYARD CYCLE

From a meteorological point of view, 2015 vintage is characterized by its cold and humid winter, close to 500 l/m² between October and March. This water availability, along with the warm dry weather in spring, eased an optimal budding and the start of the vineyard's growing cycle. Thermometers remained high throughout the summer, with episodes of showers which provided the needed water for the plant to complete full ripeness. This all helped in good sanity of the vineyard, with the only exception being several important hail incidents that diminished the production in the affected areas. Harvest was normal, between September 17th and October 3rd with dry weather, good temperature difference between day and night, thus, an adequate balance of the grape components.

A warm vintage supported by a favorable winter.

STORAGE, SERVING AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 10-15 years if kept in ideal conditions: constant temperature of 12-14 °C and 60% relative humidity.

Optimum drinking temperature is 18 °C.

PRODUCTION

70,928 Bordeaux bottles, 1,042 Magnum, 62 Double Magnum and 22 Imperial

BOTTLED DATE

May 2017

2015



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Bodegas Benjamin de Rothschild & Vega Sicilia S.A.