

MACÁN CLÁSICO

2020

DESCRIPTION

From the slopes of the Sierra de Cantabria, Macán Clásico is deeply rooted in the territory, in Rioja's Sonsierra, an area with centuries of winemaking tradition, wisdom and culture. Deep and complex, it is a reflection of the freshness, fruitiness, vivacity and finesse of this terroir.

This wine is the result of a substantial investment in the selection, purchase and management of 100 hectares of vineyards since 2004. In addition, the work carried out in the winery since 2009 (first vintage released) is also commendable. Moreover, since 2016, the joint project of Tempos Vega Sicilia and Compagnie Vinicole Baron Edmond de Rothschild in DOCa Rioja boasts state-of-the-art facilities where innovation, technology and knowledge converge.

Macán Clásico is a single varietal, 100% Tempranillo. Its grapes come from plots with limestone and sandy-clay soils. The 2020 vintage was abundant, rainy, balanced and fluid. Although it was a challenging year due to Covid, in the vineyard we benefited from the fruitiness of the grapes and more elegant skins. We pushed the extraction a little further and put more emphasis on the oak in the ageing process, especially American oak, to give the wine more density.

Macán Clásico 2020 delivers a lively, vibrant, digestible, yet fun expression. Macán Clásico is gradually asserting its own style.

GENERAL INFORMATION

Alcohol by volume - **14 %**

Varieties - **Tempranillo**

Average age of the vineyard - **30 years**

Vineyard surface - **100 ha (San Vicente de la Sonsierra, Labastida, Ábalos, Navaridas and Elvillar)**

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

Elevation - **483 m**

Yield - **3,000 kg/ha - 21 Hl/ha**

Harvest - **Manual, in 12 kg boxes, from 13 September to 30 September**

2020 GROWING SEASON

The first part of the growing season was quite wet with high spring temperatures. The rains in May and June were very useful in building up soil reserves.

Average temperatures were above normal only during the summer months, particularly in the first fortnight of September, with very warm winds from the south-east.

The vintage can be described as mildly wet, with most of the rain falling between March and June.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be cellared for 10-15 years if stored in optimal conditions: 12-14 °C / 54-57 °F and 60 % relative humidity.

Best served at 18 °C / 64 °F.

PRODUCTION

202,660 standard Bordeaux bottles, 1,998 Magnum, 54 Double Magnum and 20 Imperial.

BOTTLING DATE

August 2022

