

MACÁN

2013

DESCRIPTION

Rioja is passion, tenacity and tradition, and Bodegas Benjamín de Rothschild & Vega Sicilia aim to express these values in this unique land. A new project deeply rooted in history, based on admiration for Rioja's wine-growing trajectory, maturing through time and evolving into two great wines: Macán and Macán Clásico.

This is the fruit of a decade of painstaking work. First, in the search for and acquisition of 90 hectares of maximum quality land that today make up Bodegas Benjamín de Rothschild & Vega Sicilia. Second, Macán & Macán Clásico were born in the year 2009 after many years of tests. And third, with the construction of state of the art winemaking and ageing facilities in Samaniego, a new winery is being built on the slopes of Rioja and the Cantabria Mountain Range.

Macán is Bodegas Benjamín de Rothschild & Vega Sicilia's flagship. It is elegance and depth. Its freshness and fruitiness is the result of a meticulous grape selection from our best "pagos" (vineyards) in San Vicente de la Sonsierra. Its fineness and complexity is expressed in its making in oak casks with a 20% malolactic fermentation in barrel. Its silky tannin is a genuine result of very old vines, variety Tempranillo, along with cautious ageing of 14 months using only extra-fine grain french wood. It's a reflexive, intense wine relating to modern times.

Complicated year in terms of weather conditions, where vineyard work is reflected in the quality of the wine. A great deal of selection to attain its maximum potential, bringing out a tremendously elegant, subtle, harmonious and fresh wine.

GENERAL INFORMATION

Alcohol by volume	14 %
Variety	Tempranillo
Average age of vineyard	40 years
Vineyard surface area	90 ha (split between Samaniego, Ábalos, Baños de Ebro, Labastida, El Villar and San Vicente de la Sonsierra)
Planting density	3,333 plants/ha
Altitude	500 m
Yield	3,500 kg /ha

2013 VINEYARD CYCLE

Mild winter with rain throughout the entire season. Cold spring causing a slow budding. Cool summer with an adequate thermal contrast between day and night at end of cycle. Veraison in mid-August (15 days late according to average) and a later harvest compared to previous years; precipitation and low temperatures during harvest.

STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 15-20 years if kept in optimum conditions (12-15 °C) at 60% relative humidity, and constant temperature, protected from direct light.

Optimum drinking temperature is 18 °C.

PRODUCTION

52,000 bordeaux bottles, 2,062 magnum bottles, 78 double magnum bottles and 19 imperial bottles.

BOTTLED DATE

June 2015.

