

MACÁN

DESCRIPTION

Macán is a modern yet personal view of the high profile and maximum quality vineyard in the Rioja DOC. It promises finesse, elegance, complexity and strength. Macán is the winery's flagship, a project started by Tempos Vega Sicilia and the Compagnie Vinicole Baron Edmond de Rothschild in 2004.

2009 was the first vintage released and this Macán 2015 represents the hard work carried out these years. Knowledge, effort, patience and the strive to improve contribute to the project's success that currently lies over a wine-growing heritage of 92 hectares of high-quality vineyard and modern wine-making facilities that merge technology, tradition and innovation.

Macán is exclusively produced using Tempanillo grapes, by reason of a meticulous selection from old parcels lying over high terraces and poor soils, gravel with very little evolution and of calcareous marl nature. Its fermentation includes French oak casks and new oak for barrel ageing and a five month final stay in large capacity oak casks or "fudre" before a 3 years of bottle ageing.

Macán 2015 projects an energetic and fresh vision. It is a voluptuous wine, but at the same time reflexive and deep.

GENERAL INFORMATION

Alcohol by volume - **14.5 %**

Variety - **100% Tempranillo**

Average age of vineyard - **36 years**

Vineyards - **San Vicente de la Sonsierra, Labastida, Álbalos, Elvillar and Leza**

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

Altitude - **500 m**

Yield - **3,500 kg/ha - 24 Hl/ha**

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

2015 VINEYARD CYCLE

Vintage 2015 is marked by a cold and very humid winter, with almost 500 l/m² between the months of October and March. This water availability, along with a dry and warm spring, facilitated budding and the start of the vineyard's vegetative cycle in optimal conditions. The thermometers remained high throughout the summer, accompanied by occasional episodes of storms providing the needed water for the plant to complete a good maturation. All this lead to good sanitary conditions, only altered by several hail incidents that reduced yield in the affected areas.

The harvest was carried out normally, between 17th of September and the 3th of October, with dry weather, good day-night thermal contrast and, therefore, an adequate balance of the grape components.

A warm vintage sustained by a very favorable winter.

STORAGE, SERVING AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 15 - 20 years if kept in ideal conditions: constant temperature of 12-14 °C, 60% relative humidity.

Optimum drinking temperature is 18 °C.

PRODUCTION

74,247 Bordeaux bottles, 2,563 Magnum, 116 Double Magnum, 37 Imperial and 5 Salmanazar.

BOTTLED DATE

May 2017

2015



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Bodegas Benjamin de Rothschild & Vega Sicilia S.A.