

MACÁN

DESCRIPTION

Macán is a modern and very personal take on the premium quality and highly expressive wines of the DOCa Rioja. It is a commitment to fineness, elegance, complexity and power. And it is the flagship of Bodegas Benjamin de Rothschild & Vega Sicilia, the project launched by Tempos Vega Sicilia and the Compagnie Vinicole Baron Edmond de Rothschild in 2004.

2009 was the first vintage released on the market, and this 2016 Macán endorses the work achieved over these years. Knowledge, effort, patience and a spirit of constant improvement have boosted the growth of a project that currently resides on a 98-hectare estate of high-quality vineyards and cutting-edge production facilities that fuse technology, tradition and innovation.

Macán is made only from grapes of the Tempranillo variety, from a meticulous selection of mature plots found on high terraces with poor gravelly soils of a loamy-calcareous nature.

During fermentation, in the winery's first year, the extraction was very precise and the evolution of the oak lead to a better blending in the ageing phase, which took place in barrels (50 % new) of French origin and a 4,000-litre Foudre for sixteen months.

Macán 2016 is the consolidation of the sought-after style. It is a wine with density, but at the same time, it is fresh, concise and deep.

GENERAL INFORMATION

Alcohol by volume - **14.5 %**

Variety - **100 % Tempranillo**

Average age of vineyard - **36 years**

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

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

Altitude - **500 m**

Yield - **3,700 kg/ha – 25 Hl/ha**

Harvest - **Manual in 12 kg boxes from 17 September to 3 October**

2016 VINEYARD CYCLE

From a meteorological point of view, 2016 vintage was marked by abundant rainfall in the winter months that built up water reserves, which were key to overcoming a very dry and relatively hot summer. The bud break occurred on 20 April, somewhat later than the previous year, while flowering took place on 20 June. In the months of August and September, water stress situations aggravated the ripening issues caused by overproduction on many plots throughout La Rioja.

In summer, a shortage of rainfall resulted in bunches with smaller berries at the beginning of the season, but the moderate rains that fell in the third week of September helped complete the ripening process. These positive climate conditions increased production expectations.

The harvest took place from 17 September to 3 October.

STORAGE, SERVING AND DRINKING WINDOW

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

The recommended serving temperature is 18 °C / 64 °F.

PRODUCTION

87,792 Bordeaux bottles, 2,570 Magnum, 135 Double Magnum, 38 Imperial and 5 Salamanazar.

BOTTLING DATE

May 2018

2016



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Bodegas Benjamin de Rothschild & Vega Sicilia S.A.