

# MACÁN CLÁSICO 2013

## DESCRIPTION

Bodegas Benjamín de Rothschild & Vega Sicilia is a result of the admiration that two great names in the world of wine feel for the exceptional wine region of Rioja. Incomparable in its calcareous-clay soils, incomparable in its unique mixed climate of Atlantic, continental and Mediterranean currents, incomparable in the personality of its grapes and Tempranillo wines and incomparable in its tenacity and passion of its people.

Bodegas Benjamín de Rothschild & Vega Sicilia is under the Qualified Appellation of Origen Rioja (DOCa). Its wines are a result of a meticulous selection within 130 high quality "pagos" (vineyard), acquired in the last 13 years and located on the slopes of the Cantabria Mountain Range. 90 hectares are spread along high terraces in the Municipality of San Vicente de la Sonsierra, Labastida, Ábalos and El Villar.

Macán Clásico represents freshness, kindness, gentleness. It is made from 100% Tempranillo grapes with selection on the field and at the winery. Part of its malolactic fermentation was performed in barrels. Its ageing process reaches 12 months in extra-fine French oak barrels, new and one use, before obtaining roundness in bottle for over 18 months.

Macán Clásico is the pure expression of Rioja Tempranillo grapes with a modern production reinforcing its elegance and a careful ageing to enhance its fineness. 2013 was a complex year where extensive selection was carried out. Sober vintage; fresh, pleasant and elegant.

## GENERAL INFORMATION

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

## 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 17 °C.

## PRODUCTION

39,500 bordeaux bottles, 1,071 magnum bottles, 35 double-magnum bottles and 14 imperial bottles.

## BOTTLED DATE

June 2015.

