

MACÁN CLÁSICO

DESCRIPTION

Macán Clásico is a quintessential wine from the foothills of the Sierra de Cantabria in La Rioja, reflecting centuries of tradition, knowledge and winemaking culture. It showcases the freshness, fruitiness, liveliness and delicateness of the terroir, while also providing depth and complexity.

Since 2004, behind the making of this wine, the winery has been meticulously working on the selection, acquisition and nurture of 98 hectares of vineyard, releasing its first vintage in 2009. And since 2016, the joint venture between Tempos Vega Sicilia and the Compagnie Vinicole Baron Edmond de Rothschild within the DOCa Rioja has owned modern facilities where innovation, technology and wine science converge.

Macán Clásico is single-varietal 100 % Tempranillo. Its grapes come from limestone plots with a slightly more sandy-loam profile. This vintage was marked by a frost on April 28th, with the harvest taking place early and in somewhat warm conditions. This is why special emphasis was placed on very gentle extractions, working the presses differently this year and polishing them before blending in the final assemblage. 50 % new oak barrels were used for ageing, giving greater weight to the fresher profiles, and 10 % American oak barrels to work on smoothness.

Macán Clásico 2017 conveys the purest expression of Rioja Tempranillo, with its profile being somewhat warmer and firmer yet extremely harmonious.

GENERAL INFORMATION

Alcohol by volume - **14.5 %**

Variety - **100 % Tempranillo**

Average age of vineyard - **30 years**

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

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

Altitude - **483 m**

Yield - **2,200 kg/ha – 25 Hl/ha**

Harvest - **Manual in 12 kg boxes from 15 September to 27 September**

2017 VINEYARD CYCLE

The winter of 2017 was mild and fairly dry. The months of December and January were cooler and harsher, but temperatures were higher than normal (almost spring-like) in the second fortnight of February.

2017 will always be marked by the late frosts that affected crops in the northern half of Spain. In the specific case of the BR-VS plots, on 20 April there was a light frost in San Vicente de la Sonsierra. More serious was the advection frost (due to a cold spell originating from northern Europe) recorded on 28 April, which affected certain areas of the vineyard.

Scattered showers and mild temperatures in the spring slightly brought forward the growth cycle of the vineyard. There was further heavy rain in June, with more than 70 litres per square metre. In the month of July there were storms with some hail damage, although the good wind and temperature conditions of the following days quickly healed the wounds and impacts caused by these storms.

Meanwhile, rainfall in late August and early September helped mitigate water shortages in the middle and deep root areas. The rains in these months favoured growth and the normal development of the grape ripening process.

The harvest proceeded under normal conditions between 15 September and 27 September, with good weather prevailing.

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

37,211 Bordeaux bottles, 1,057 Magnum, 80 Double Magnum and 24 Imperial.

BOTTLING DATE

August 2019

2017

