

# MACÁN CLÁSICO

## 2018

### DESCRIPTION

Macán Clásico is an exemplary wine from the Sonsierra region of La Rioja, steeped in centuries of tradition, knowledge and winemaking culture from the foothills of the Sierra de Cantabria. It reveals the terroir's freshness, fruitiness, liveliness, and delicateness, which provides depth and complexity.

A lot of hard work went into selecting, acquiring, and nurturing 100 hectares of vineyard for this wine since 2004, along with the commendable efforts in the winery since 2009 (when the first vintage was released). Furthermore, Tempos Vega Sicilia and Compagnie Vinicole Baron Edmond de Rothschild have jointly owned modern facilities in the Rioja DOCa region since 2016, where innovation, technology, and wine science converge.

Macán Clásico is made from one variety: 100 % Tempranillo. The grapes come from plots with alkaline sandy-clay soils. We had to wait until October to harvest this more Atlantic-influenced vintage. It has a more elegant profile and is more fluid so we could push the extraction a bit further. We increased the impact of the new oak barrel by 10 % during ageing, looking to give the wine more depth and structure.

**Macán Clásico 2018 is the purest expression of Rioja Tempranillo, having a fresher, subtler, and more elegant profile.**

### GENERAL INFORMATION

Alcohol by volume - **14 %**

Variety - **Tempranillo**

Average vineyard age - **31 years**

Vineyard surface area - 100 ha (**San Vicente de la Sonsierra, Labastida, Ábalos, Navaridas, and Elvillar**)

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

Altitude - **483 m**

Yield - **4,000 kg/ha - 28 HI/ha**

Harvest - **Hand-picked in 12 kg crates from 2 to 14 October**

### 2018 VINEYARD CYCLE

2018 was a fresh and damp year with mild winter temperatures and abundant precipitation, including six snowfalls during the first quarter, enabling the soil to gain significant water reserves.

Budburst was 10 days late, with abundant rainfall and moderate temperatures continuing throughout spring. This resulted in ripening being delayed by 2 weeks.

Harvesting was normal, running from 2 to 14 October

### STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 10 - 15 years if stored in the ideal conditions of 12-14 °C / 54-57 °F and 60 % relative humidity.

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

### PRODUCTION

151,411 Bordeaux bottles, 1,033 Magnum, 51 Double Magnum, and 18 Imperial bottles.

### BOTTLED IN

August 2020

