

MACÁN

DESCRIPTION

Bodegas Benjamin de Rothschild & Vega Sicilia was born in 2004 as the result of a joint venture between Tempos Vega Sicilia and the Compagnie Vinicole Baron Edmond de Rothschild. Both firms share the idea of making great wines in La Rioja, a unique, singular, inimitable winegrowing region. After five years of terroir evaluation and acquisition of 92 ha of vineyard, the project takes shape in 2009 with the first vintage of our two wines: Macán and Macán Clásico. To offer a modern and unique vision of Rioja is our philosophy, following the Bordeaux model of a first and second wine.

Macán is the winery's flagship. It is fineness, delicacy and elegance, produced by reason of a meticulous grape selection harvested from our best plots. Ferments 10-15 days in French oak barrels ages in extra fine grain oak barrels for 16 to 18 months and sits in bottle for at least three years before its release.

Macán 2014 projects an attractive expression. It's a fleshy pleasurable wine, intense and pensive.

GENERAL INFORMATION

Alcohol by volume - **14.5 %**

Variety - **Tempranillo**

Average age of vineyard - **40 years**

Vineyard surface area - **92 ha in San Vicente de la Sonsierra, Labastida, Ábalos and El Villar**

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

Altitude - **483 m**

Yield - **3,700 kg/ha**

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

2014 VINEYARD CYCLE

Abundant rainfall and cool temperatures in winter caused delay in the start of the vineyard's cycle. Improvement was attributed to high temperatures in spring and early summer followed by evenly spread rainfall in key moments for optimal plant development. These favorable conditions, resulting in a healthy vine management, were reinforced with warm weather in July and August. Despite the delay in the start of cycle, ripening accelerated considerably bringing forward the cycle a few days compared to an average year.

Harvest took place the last week of September through the first week of October and in spite of the high temperature episodes and sporadic rainfall, the grapes were very high quality.

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 and 60% relative humidity.

Optimum drinking temperature is 18 °C.

PRODUCTION

66,085 Bordeaux bottles, 2,042 Magnum, 86 Double Magnum and 25 Imperial

BOTTLED DATE

May 2016

2014



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