

DESCRIPTION

Macán is a modern and very personal take on the premium quality signature wines of the Rioja DOCa region. It is a commitment to finesse, elegance, complexity, and potency. It is also the standard bearer for Bodegas Benjamin de Rothschild & Vega Sicilia, the project launched by Tempos Vega Sicilia and Compagnie Vinicole Baron Edmond de Rothschild in 2004.

The 2009 vintage was the first to launch to market. Knowledge, effort, patience, and a desire for constant improvement have helped to develop a project that currently resides on a 100 hectare asset containing highquality vineyards and cutting-edge production facilities that combine technology, tradition, and innovation. Macán is only made from grapes of the Tempranillo variety. The grape comes from a meticulous selection of mature plots found on high terraces with poorly developed, gravelly, calcareous clay soils.

The Atlantic's influence on the 2018 vintage marked this year's wine. A more productive vintage, with very good water reserves; ultimately, a wine vintage with a bit less substance, but a lot more freshness and elegance. Harvest took place in October and this is one of those vintages that simply cannot go ignored. We were able to go somewhat further than normal during extraction and even slightly increase the barrel weight by 5 %.

Macán 2018, a vibrant, elegant, and subtle vintage. A vintage with nuances, definition, and a trendsetting feeling.

GENERAL INFORMATION

Alcohol by volume - 14 %

Variety - Tempranillo

Average vineyard age - 38 years

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

Planting density - 3,333 plants/ha

Altitude - 500 m

Yield - 4,000 kg/ha - 28 Hl/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. Budbreak was 10 days late, and abundant rainfall and moderate temperatures continued throughout spring. Ripening was delayed by 2 weeks as a result.

Harvest went normally, 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 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

74,570 Bordeaux, 2,557 Magnum, 106 Double Magnum, 28 Imperial, and 4 Salmanazar bottles.

BOTTLED DATE





August 2020