

MACÁN CLÁSICO 2014

TASTING NOTES

DESCRIPTION

Bodegas Benjamin de Rothschild & Vega Sicilia was born in 2004 as a result of the joint venture between Tempos Vega Sicilia and the Winemaking Company Baron Edmond de Rothschild. Both firms share the idea of making great wines in Rioja, a unique, singular, inimitable wine-growing region. After a five year period of terroirs evaluation and acquisition of 92 has. of vineyard, the project takes shape in 2009 with the first vintage of our two wines, Macán and Macán Clásico. Our philosophy is to offer a modern and unique vision of Rioja following the Bordeaux model of a first and second wine.

Macán Clásico is a wine deeply attached to its territory. Freshness, fruitiness and delicacy are its signs of identity. It is produced in stainless steel casks; part of its malolactic fermentation in oak; new oak and single use barrel ageing for 12 to 14 months determined only by the characteristics of the vintage. It is balanced in bottle for over 18 months.

Macán Clásico offers the purest expression of Rioja's Tempranillo. It is fresh, jovial and pleasant.

GENERAL INFORMATION

Alcohol by volume	14,5 %
Variety	Tempranillo
Average age of vineyard	40 years
Vineyard surface area	92 ha split between Álbalos, Labastida, El Villar and San Vicente de la Sonsierra
Planting density	3.333 plants/ha
Altitude	500 m
Yield	3.500 kg /ha
Harvest	Hand-picked in 12 kg. cases

2014 VINEYARD CYCLE

Abundant rainfall and cool winter weather provoked delay in the start of vineyard's cycle. The situation improved due to high temperatures in spring, early summer and evenly spread rainfall registered in key moments for optimal plant development. These favorable conditions, that represented a healthy vine management, were reinforced with warm weather in July and August. Despite the delay in the cycle's initiation, ripening suffered a noticeable acceleration up to the point of being a few days ahead of a normal campaign.

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

STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 15 years if kept in optimum conditions (12-15 °C) at 60% relative humidity, and constant temperature, protected from direct light.

Optimum drinking temperature is 18 °C.

PRODUCTION

68.468 Bordeaux bottles, 1.042 Magnum bottles, 35 Double-Magnum bottles and 13 Imperial bottles.

BOTTLED DATE

May 2016

