

MACÁN CLÁSICO

2016

DESCRIPTION

Macán Clásico is deeply attached to its territory, Rioja San Vicente de la Sonsierra compiling centuries of tradition, knowledge and winegrowing culture from the foothills of Sierra de Cantabria. It expresses freshness, fruitiness and delicacy coming from its terroir which provides depth and complexity.

Behind this wine today, since 2004 holds immense effort in the selection, acquisition and care for the 92 hectares of vineyard and since 2009 (first release) praiseworthy work in the cellar. In addition, since 2016 the joint project between Tempos Vega Sicilia and the Compagnie Vinicole Baron Edmond de Rothschild in La Rioja DOCa includes modern facilities where innovation, technology and eno-science merge together.

Macán Clásico is a single variety, 100% Tempranillo. Its grapes grow on chalky soils with a sandy marl profile. Vintage 2016 was produced in the new facilities in Samaniego allowing a more precise, parcel driven vinification. For its ageing, new oak was reduced in 50% and 10% of barrels used were American oak built in Vega Sicilia's own cooperage.

Macán Clásico 2016 offers the purest expression of Rioja's Tempranillo. It's a fresh wine, but at the same time serious, with persistence and depth.

GENERAL INFORMATION

Alcohol by volume - **14.5 %**

Variety - **100% Tempranillo**

Average age of vineyard - **30 years**

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

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

Altitude - **483 m**

Yield - **3,600 kg/ha - 25 Hl/ha**

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

2016 VINEYARD CYCLE

From a meteorological point of view, abundant rainfall during the winter months marked vintage 2016 allowing the accumulation of water reserves that were key to overcome a very dry and hot summer. Budding occurred on April 20th, with some delay compared to the previous year, while flowering took place on June 20th. In the months of August and September, water stress episodes contributed to increase the maturation problems caused by the excess production in many plots throughout La Rioja.

The lack of rain in the summer, caused clusters to have smaller berries at the start of the campaign, but moderate rainfall in the third week of September was beneficial to complete maturation. These favorable weather conditions brought hope in the increase of productive expectations.

Harvest took place from the 17th of September to the 3rd of October.

STORAGE, SERVING AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 10 - 15 years if kept in ideal conditions: constant temperature of 12-14 °C, 60% relative humidity.

Optimum drinking temperature is 18 °C.

PRODUCTION

97,497 Bordeaux bottles, 1,068 Magnum, 60 Double Magnum and 21 Imperial.

BOTTLED DATE

August 2018

