

MACÁN CLÁSICO 2021

MACÁN
BODEGAS BENJAMÍN DE ROTHSCHILD & VEGA SICILIA

WINEMAKER'S DESCRIPTION

From the slopes of Sierra de Cantabria, Macán Clásico is deeply rooted in the territory, in Rioja's Sonsierra, an area with centuries of winemaking tradition, wisdom and culture. Deep and complex, it reflects the freshness, fruitiness, liveliness and finesse of this terroir.

The 2021 vintage was outstanding: healthy, fresh and very juicy grapes with crisp skins. For the second year running, we made a field blend with Garnacha grapes.

This exceptional vintage, combined with the greater expertise of the technical team, makes this Macán Clásico 2021 the best to date. With a well-defined style, it is lively, fresh and classy.

GROWING SEASON

The 2021 vintage benefited from above-average rainfall, providing adequate water reserves in the vineyards. The spring was mild and stable, favouring a frost-free bud break and smooth flowering and fruit set.

On 16 June, heavy thunderstorms with hail in some plots affected seven hectares, but the rest of the vineyards were spared.

The weather was stable during the harvest, with mild temperatures and little temperature variation, no fog and no rain.



STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, and it has a cellaring potential for more than 15 years if stored in optimal conditions: 12-14°C / 54-57°F and 60% relative humidity.

Best served at 18°C / 64°F.



PER 100 ML 361 KJ / 87 KCAL

ALCOHOL BY VOLUME - 14%

GRAPE VARIETY - Tempranillo

AGEING - 12 months in barrels and 18 months aging in bottle

AVERAGE AGE OF THE VINEYARD - 30 years

VINEYARD SURFACE - 100ha in San Vicente de la Sonsierra, Labastida, Ábalos, Navaridas and Elvillar

PLANT DENSITY - 3,333 plants/ha

ELEVATION - 483m

YIELD - 4,300kg/ha – 30.10hl/ha

HARVEST - Manual, in 12 kg boxes, from 19 September to 7 October

PRODUCTION - 222,532 Bordeaux, 2,001 Magnum, 59 Double Magnum and 20 Imperial

BOTTLING DATE - August 2023
