# TASTING NOTES

# MACÁN 2012



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2012

Rioja Denominación de Origen Calificada

R:98

Esta cosecha consta de 54.889 botellas bordelesas, 1.689 magnum, 75 Doble magnum y 161mperiales.

AISCHUILD & VEGANI

Esta es la botella Nº:

#### DESCRIPTION

Bodegas Benjamin de Rotshchild Vega Sicilia is the joint perspective of two of the world's great names in wine - Rothschild and Vega Sicilia, on La Rioja. It marks the conjunction of sun, earth, water and man in a quest for an inimitable style uniting tradition and vanguard.

The wines are produced within the Rioja Denominación de Origen Calificada (DOCa) designation, where for over 12 years high-quality terroirs were bought in the Alava villages of Samaniego, Baños de Ebro, Labastida and El Villar, and in the Riojan village of San Vicente. The search was one for the complexity and authenticity required to produce harmonious and elegant wines.

Macán is an elegant and profound wine with silky tannins matured in extra fine-grained French oak barrels for 15-18 months.

Macán is a profound, mineral and complex wine which requires time to express itself. It is a more reflexive and penetrating wine.

## GENERAL INFORMATION

Alcohol by volume	14 %
Variety	Tempranillo
Average age of vineyard	40 years
Vineyard surface area	90 ha (split between Samaniego, Baños de Ebro, Labastida, El Villar and San Vicente)
Planting density	3,333 plants/ha
Altitude	550 m
Yield	3,500 kg /ha
Harvesting	Hand-picked, in 12 kg-boxes

### 2012 VINEYARD CYCLE

The vineyard cycle was totally normal, with a mild winter, and a spring with good rains in terms of timing and quantities, which maintained the vines in an appropriate condition both health-wise and in terms of phenology, and a hot end to summer also contributing to the normal scheme of things.

Clear skies in September allowed for unhurried grape picking at each plot - which sought the right balance between the qualitative components, and outstanding health to ensure 2012 was a great vintage.  $\_$ 

#### STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 15-20 years under optimum conditions (12-14  $^{\circ}$ C) at 40% relative humidity, at a constant temperature.

Optimum drinking temperature is 18 °C.

#### PRODUCTION

54,889 Bordeaux bottles, 1,686 Magnums, 75 Double Magnums and 16 Imperial.

BOTTLING DATE

June 2014.

TEMPOS<sub>Vega</sub> Sicilia