

2012

MACÁN CLÁSICO

Macán Clásico is a wine that is firmly rooted in its region of origin, the Sonsierra in La Rioja, where the slopes of the Sierra de Cantabria amass centuries of wine growing and wine making tradition, knowledge and culture. It reflects the freshness, fruitiness, vivacity and delicacy of the terroir, plus additional depth and complexity. Red wine wholly made using the Tempranillo variety. Grapes from parcels of limestone soil with sandy clay.

Macán Clásico 2012 is the pure expression of the Tempranillo grape in Rioja.

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 grape development.

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.



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SCORES

PARKER: 92+
PEÑÍN GUIDE: 93
GOURMETS: 96

GENERAL INFORMATION

ALCOHOL BY VOLUME: 14 %
VARIETY: Tempranillo
AVERAGE AGE OF VINEYARD: 30 years
AREA: 90 ha
(San Vicente de la Sonsierra, Labastida, Ábalos, Navaridas and Elvillar)
PLANTING DENSITY: 3.333 plants/ha
ALTITUDE: 480 m
YIELD: 3.500 kg/ha
HARVEST: Hand-picked in 12-kg boxes

PRODUCTION

40.380 Bordeaux bottles,
854 Magnums, 29 Double Magnums
and 11 Imperial

BOTTLING DATE

June 2014

STORAGE, DRINKING WINDOW AND SERVING

These wines are ready for drinking now but may potentially be stored for approximately 10-15 years under optimum conditions, at a constant temperature of 15 °C and 60% relative humidity.
Optimum drinking temperature is 18 °C.

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product page