

2012

MACÁN

Macán is a modern and very personal take on highly expressive and top-quality wines of the DOCa Rioja. It is all about fineness, elegance, complexity and power, and embodies the standard of Bodegas Benjamin de Rothschild & Vega Sicilia. It is made exclusively with Tempranillo grapes, from a careful selection made from parcels situated on high terraces with poor and gravelly soils, with little evolution and clay-lime nature.

This is a discerning, penetrating wine, strictly suited to the present times.

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

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GENERAL INFORMATION

ALCOHOL BY VOLUME: 14 %
VARIETY: Tempranillo
AVERAGE AGE OF VINEYARD: 30 years
AREA: 90 ha
(San Vicente de la Sonsierra, Labastida, Álbalos, Navaridas and Elvillar)
PLANTING DENSITY: 3.333 plants/ha
ALTITUDE: 500 m
YIELD: 3.500 kg/ha
HARVEST: Hand-picked in 12-kg boxes

PRODUCTION

54.889 Bordeaux bottles,
1.689 Magnums, 75 Double Magnums
and 16 Imperial

BOTTLING DATE

June 2014

STORAGE, DRINKING WINDOW AND SERVING

These wines are ready for drinking now but may potentially be stored for approximately 15-20 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