

2013

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.

A complex year due to the weather, where the effort in the vineyard was reflected in the quality of the wine, highly selected in order to achieve the utmost potential.

Macán 2013 is a wine that is extraordinarily elegant, subtle, harmonious and fresh.

VINEYARD CYCLE

Mild winter with rainfall throughout the season. The cool spring led to slow sprouting. The cool summer closed with a period of good thermal contrast between day and night.

Veraison by mid-August (15 days late compared to average) and later harvest than other years, with low rainfall and temperatures throughout the harvest period.



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SCORES

PARKER: 93
GOURMETS: 98

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

52.000 Bordeaux bottles,
2.062 Magnums, 78 Double Magnums
and 19 Imperials

BOTTLING DATE

June 2015

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