

# 2015

# 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.

**Macán 2015 offers an energetic and fresh outlook. This is a voluptuous wine that is also deep and discerning.**

## VINEYARD CYCLE

From a meteorological perspective, the 2015 vintage was marked by a cool and very moist winter, reaching almost 500 l/m<sup>2</sup> between October and March. This plentiful rainfall, added to a warm and dry spring, led to ideal conditions for budding and commencement of the growth cycle of the vines. Temperatures remained high throughout the summer, with sporadic storms that provided the required water for excellent ripening of the plant. All this meant healthy vines, suffering only from a couple of hailstorms that reduced the yield in the affected areas.

The harvest was carried out normally, between 17 September and 3 October, with dry weather, a good thermal contrast between day and night and, therefore, proper balance of the components of the grape.

A warm vintage supported by a very favorable winter.



## SCORES

PARKER: 93+ | TIM ATKIN: 96  
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## GENERAL INFORMATION

ALCOHOL BY VOLUME: 14,5 %  
VARIETY: Tempranillo  
AVERAGE AGE OF VINEYARD: 35 years  
AREA: 92 ha  
(San Vicente de la Sonsierra, Labastida, Ábalos, Navaridas and Elvillar)  
PLANTING DENSITY: 3.333 plants/ha  
ALTITUDE: 500 m  
YIELD: 3.700 kg/ha  
HARVEST: Hand-picked in 12-kg boxes from 17 September to 3 October

## PRODUCTION

74.465 Bordeaux bottles,  
2.563 Magnums, 116 Double Magnums,  
37 Imperials and 5 Salmanazars

## BOTTLING DATE

May 2017

## 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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