

2016

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.

During fermentation, in this first year of the new winery, the extraction process was very precise, which allowed for a better addition of wood during the aging phase, done in French oak barrels (50% new) and 4,000-liter foudres over 16 months.

Macán 2016 is the consolidation of the style we have pursued. This is a wine with density that is also fresh, concise and deep.

VINEYARD CYCLE

From a meteorological perspective, the 2016 vintage was marked by plentiful rainfall during the winter months which allowed for the accumulation of water reserves. These helped to tackle the effects of a very dry and fairly hot summer. Bud-break took place on 20 April, somewhat delayed compared to the year before, whereas flowering occurred on 20 June. During August and September, the water stress incidents aggravated the ripening problems stemming from excess production in many parcels throughout La Rioja. In the summer, the lack of rainfall resulted in bunches with smaller grapes at the start of the season, although the moderate rain that fell in the third week of September helped to complete the ripening process. These good weather conditions contributed to increase production forecasts.

The harvest began on 17 September and ended on 3 October.



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SCORES

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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, Álbalos, Navaridas and Elvillar)
PLANTING DENSITY: 3.333 plants/ha
ALTITUDE: 500 m
YIELD: 3.700 kg/ha - 25 Hl/ha
HARVEST: Hand-picked in 12-kg boxes from 14 September to 3 October

PRODUCTION

87.792 Bordeaux bottles,
2.570 Magnums, 135 Double Magnums,
38 Imperials and 5 Salmanazars

BOTTLING DATE

May 2018

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