

2017

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.

The frost of the 28 April rendered the 2017 vintage a very challenging one. We had to adapt everything, from the configuration of the vats to the extra-special care taken in the extraction during the fermentation, and lastly with the presses, kept separate until June, for refinement before blending. During aging, the foudre played a key role in refining the texture of the tannins and the use of 50% new oak barrels helped to control sweetness.

Macán 2017, a challenging vintage of which we are very proud. This is a wine of good breeding, with freshness and depth.

VINEYARD CYCLE

Winter 2017 was generally mild and dry, with some cooler days in December and January, followed by almost springlike temperatures in February. Late frosts happened in April, one of the most severe having affected the vines. Spring brought forth occasional rain and suitable temperatures to boost the growth cycle. There was significant rainfall in June, whereas July featured occasional hailstorms that harmed the vines. Nevertheless, subsequent conditions helped towards their recovery. The rains at the end of August and beginning of September reduced the water scarcity and helped boost vine growth.

The harvest took place normally between 15 and 27 September under favorable weather conditions.



SCORES

PARKER: 93
TIM ATKIN: 95

GENERAL INFORMATION

ALCOHOL BY VOLUME: 14,5 %
VARIETY: Tempranillo
AVERAGE AGE OF VINEYARD: 35 years
AREA: 98 ha
(San Vicente de la Sonsierra, Labastida, Álbalos, Navaridas and Elvillar)
PLANTING DENSITY: 3.333 plants/ha
ALTITUDE: 500 m
YIELD: 2.000 kg/ha - 14 Hl/ha
HARVEST: Hand-picked in 12-kg boxes from 15 to 27 September

PRODUCTION

40.400 Bordeaux bottles,
2.566 Magnums, 125 Double Magnums,
37 Imperials and 5 Salmanazars

BOTTLING DATE

August 2019

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