

2018

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 Atlantic style of this 2018 vintage marked the wine produced in the year. A very productive year, with good water reserves; in other words, a vintage with a little less density but high levels of freshness and elegance. The harvest took place in October and required our utmost attention. We were able to extract more than usual and even increased the influence of the barrel by 5%.

Macán 2018, a vibrant, elegant and subtle vintage. This is a vintage characterized by nuances, accuracy, a feeling of culminating the definition of a style.

VINEYARD CYCLE

2018 was a cool and moist year with mild winter temperatures and abundant precipitation, including six snowfalls during the first quarter, which resulted in considerable water reserves in the soil. Sprouting was delayed by 10 days and plentiful rainfall and moderate temperatures continued throughout the spring. This led to a 2-week delay in ripening.

The harvest took place normally between 2 and 14 October.



SCORES

PARKER: 93
TIM ATKIN: 96
PEÑÍN GUIDE: 96

GENERAL INFORMATION

ALCOHOL BY VOLUME: 14 %
VARIETY: Tempranillo
AVERAGE AGE OF VINEYARD: 35 years
AREA: 100 ha
(San Vicente de la Sonsierra, Labastida, Álbalos, Navaridas and Elvillar)
PLANTING DENSITY: 3.333 plants/ha
ALTITUDE: 500 m
YIELD: 4.000 kg/ha - 28 Hl/ha
HARVEST: Hand-picked in 12-kg boxes from 2 to 14 October

PRODUCTION

74.570 Bordeaux bottles,
2.557 Magnums, 106 Double Magnums,
28 Imperials and 4 Salmanazars

BOTTLING DATE

August 2020

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