

2019

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.

In September 2019, when we tasted the grapes, these were still unripe, but the 80 liters of rainfall helped to refine the textures. 2019 was a year to watch out for over-ripening, in which identifying the ideal time to harvest became key. A vintage ideal for fermentation with little use of press wine and where the infusions were refined before blending. We also reduced the impact of the barrel in favor of the foudres, in our effort to tame the wine.

Macán 2019, a full-bodied vintage, juicy, a little timid, but with enormous potential for development.

VINEYARD CYCLE

2019 was a dry year. The lack of water during May, June and July affected performance in the vineyard, further conditioned by above average temperatures even in the fall and winter.

Ripening was affected by the drought, with very little fattening of the grapes. However, the 80 liters that fell during the first half of September helped to satisfy the vines' water needs and led to the rapid fattening of the grapes.

Lastly, the weather respected the harvest, which took place in optimal conditions.



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GENERAL INFORMATION

ALCOHOL BY VOLUME: 14 %

VARIETY: Tempranillo

AVERAGE AGE OF VINEYARD: 40 years

AREA: 100 ha

(San Vicente de la Sonsierra, Labastida, Ábalos, 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 26 September to 9 October

PRODUCTION

87.377 Bordeaux bottles,
2.583 Magnums, 112 Double Magnums,
38 Imperials and 6 Salmanazars

BOTTLING DATE

August 2021

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



e-label



GLUTEN FREE



LACTOSE FREE