

# 2013

# MACÁN CLÁSICO

Macán Clásico is a wine that is firmly rooted in its region of origin, the Sonsierra in La Rioja, where the slopes of the Sierra de Cantabria amass centuries of wine growing and wine making tradition, knowledge and culture. It reflects the freshness, fruitiness, vivacity and delicacy of the terroir, plus additional depth and complexity. Red wine wholly made using the Tempranillo variety. Grapes from parcels of limestone soil with sandy clay.

2013 was a difficult year requiring strict selection of grapes.

**Macán Clásico 2013 is fresh, pleasurable and elegant.**

## VINEYARD CYCLE

Mild winter with rainfall throughout the season. The cool spring led to slow sprouting. The cool summer closed with a period of good thermal contrast between day and night. Veraison by mid-August (15 days late compared to average) and later harvest than other years, with low rainfall and temperatures throughout the harvest period.



All rights reserved © 2023 BODEGAS BENJAMIN DE ROTHSCHILD & VEGA SICILIA S.A.

## SCORES

PARKER: 92  
PEÑÍN GUIDE: 91

## GENERAL INFORMATION

ALCOHOL BY VOLUME: 14 %  
VARIETY: Tempranillo  
AVERAGE AGE OF VINEYARD: 30 years  
AREA: 90 ha  
(San Vicente de la Sonsierra, Labastida, Álbalos, Navaridas and Elvillar)  
PLANTING DENSITY: 3.333 plants/ha  
ALTITUDE: 480 m  
YIELD: 3.500 kg/ha  
HARVEST: Hand-picked in 12-kg boxes

## PRODUCTION

39.500 Bordeaux bottles,  
1.071 Magnums, 35 Double Magnums  
and 14 Imperials

## BOTTLING DATE

June 2015

## STORAGE, DRINKING WINDOW AND SERVING

These wines are ready for drinking now but may potentially be stored for approximately 10-15 years under optimum conditions, at a constant temperature of 15 °C and 60% relative humidity.

Optimum drinking temperature is 18 °C.

## MACÁN CLÁSICO 2013



product page