

2015

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.

Macán Clásico 2015 offers us the purest expression of Rioja Tempranillo. This is a fresh wine, which is also serious, with both substance and concentration.

VINEYARD CYCLE

From a meteorological perspective, the 2015 vintage was marked by a cool and very moist winter, reaching almost 500 l/m² between October and March. This plentiful rainfall, added to a warm and dry spring, led to ideal conditions for budding and commencement of the growth cycle of the vines. Temperatures remained high throughout the summer, with sporadic storms that provided the required water for excellent ripening of the plant. All this meant healthy vines, suffering only from a couple of hailstorms that reduced the yield in the affected areas.

The harvest was carried out normally, between 17 September and 3 October, with dry weather, a good thermal contrast between day and night and, therefore, proper balance of the components of the grape.

A warm vintage supported by a very favorable winter.



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SCORES

PARKER: 93 | TIM ATKIN: 95
GUÍA PEÑÍN: 94 | GOURMETS: 95

GENERAL INFORMATION

ALCOHOL BY VOLUME: 14,5 %
VARIETY: Tempranillo
AVERAGE AGE OF VINEYARD: 35 years
AREA: 92 ha
(San Vicente de la Sonsierra, Labastida, Álalos, Navaridas and Elvillar)
PLANTING DENSITY: 3.333 plants/ha
ALTITUDE: 480 m
YIELD: 3.500 kg/ha
HARVEST: Hand-picked in 12-kg boxes from 17 September to 3 October

PRODUCTION

70.928 Bordeaux bottles,
1.042 Magnums, 62 Double Magnums
and 22 Imperials

BOTTLING DATE

May 2017

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.

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product page