

2016

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 2016 offers the purest expression of Rioja Tempranillo. This is a fresh wine, which is also serious, deep and persistent.

VINEYARD CYCLE

From a meteorological perspective, the 2016 vintage was marked by plentiful rainfall during the winter months which allowed for the accumulation of water reserves. These helped to tackle the effects of a very dry and fairly hot summer. Bud-break took place on 20 April, somewhat delayed compared to the year before, whereas flowering occurred on 20 June. During August and September, the water stress incidents aggravated the ripening problems stemming from excess production in many parcels throughout La Rioja. In the summer, the lack of rainfall resulted in bunches with smaller grapes at the start of the season, although the moderate rain that fell in the third week of September helped to complete the ripening process. These good weather conditions contributed to increase production forecasts.

The harvest began on 17 September and ended on 3 October.



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SCORES

PARKER: 93+ | TIM ATKIN: 94
PEÑÍN GUIDE: 94 | GOURMETS: 95
VITICULTURAL WEEK: 97

GENERAL INFORMATION

ALCOHOL BY VOLUME: 14,5 %
VARIETY: Tempranillo
AVERAGE AGE OF VINEYARD: 35 years
AREA: 92 ha
(San Vicente de la Sonsierra, Labastida, Ábalos, 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 22 September to 10 October

PRODUCTION

97.497 Bordeaux bottles,
1.068 Magnums, 60 Double Magnums
and 21 Imperials

BOTTLING DATE

August 2018

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