# 2017 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 2017 offers the purest expression of Rioja Tempranillo, with a warmer and firmer, albeit very harmonious, style.

### VINEYARD CYCLE

Winter 2017 was generally mild and dry, with some cooler days in December and January, followed by almost springlike temperatures in February. Late frosts happened in April, one of the most severe having affected the vines. Spring brought forth occasional rain and suitable temperatures to boost the growth cycle. There was significant rainfall in June, whereas July featured occasional hailstorms that harmed the vines. Nevertheless, subsequent conditions helped towards their recovery. The rains at the end of August and beginning of September reduced the water scarcity and helped boost vine growth.

The harvest took place normally between 15 and 27 September under favorable weather conditions.



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### SCORES

PARKER: 93 | TIM ATKIN: 94 PEÑÍN GUIDE: 93 | GOURMETS: 97

### GENERAL INFORMATION

ALCOHOL BY VOLUME: 14,5 %

VARIETY: Tempranillo

AVERAGE AGE OF VINEYARD: 35 years

AREA: 98 ha (San Vicente de la Sonsierra, Labastida, Ábalos, Navaridas and Elvillar)

PLANTING DENSITY: 3.333 plants/ha

ALTITUDE: 480 m

YIELD: 2.200 kg/ha - 25 Hl/ha

HARVEST: Hand-picked in 12-kg boxes from 15 to 27 September

### PRODUCTION

37.211 Bordeaux bottles, 1.057 Magnums, 80 Double Magnums and 24 Imperials

### BOTTLING DATE

August 2019

### 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