

2018

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 2018 offers the purest expression of Rioja Tempranillo, with a fresher, more subtle and elegant style.

VINEYARD CYCLE

2018 was a cool and moist year with mild winter temperatures and abundant precipitation, including six snowfalls during the first quarter, which resulted in considerable water reserves in the soil. Sprouting was delayed by 10 days and plentiful rainfall and moderate temperatures continued throughout the spring. This led to a 2-week delay in ripening.

The harvest took place normally between 2 and 14 October.



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SCORES

PARKER: 94
WINE SPECTATOR: 97

GENERAL INFORMATION

ALCOHOL BY VOLUME: 14 %
VARIETY: Tempranillo
AVERAGE AGE OF VINEYARD: 35 years
AREA: 100 ha
(San Vicente de la Sonsierra, Labastida, Ábalos, Navaridas and Elvillar)
PLANTING DENSITY: 3.333 plants/ha
ALTITUDE: 480 m
YIELD: 4.000 kg/ha - 28 Hl/ha
HARVEST: Hand-picked in 12-kg boxes from 2 to 14 October

PRODUCTION

151.411 Bordeaux bottles,
1.033 Magnums, 51 Double Magnums
and 18 Imperials

BOTTLING DATE

August 2020

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