

2019

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.

This warmer vintage throughout the vineyard cycle hinted at great concentration and power, which was indeed the case. However, thanks to the 80 liters of rainfall in September, the grape skins radically changed texture from dry to firm with the promise of an excellent quality. A vintage of very mild - almost infused - extraction, where nature has provided it all. During the aging process we used lighter toasting in order to maintain freshness with American oak.

Macán Clásico 2019 offers a more concentrated and powerful expression, coupled with the fresh and cheerful touch of our soil.

VINEYARD CYCLE

2019 was a dry year. The lack of water during May, June and July affected performance in the vineyard, further conditioned by above average temperatures even in the fall and winter. In fact, it can be recorded as the warmest in ten years, with days with above average temperatures and a heatwave at the end of June and beginning of July with temperatures in excess of 40 °C. Ripening was affected by the drought, with very little fattening of the grapes. However, the 80 liters that fell during the first half of September helped to satisfy the vines' water needs and led to the rapid fattening of the grapes.

Finally, the weather respected the harvest, with picking having taken place throughout the region under mild temperatures, little thermal contrast and no fog or precipitation to endanger production.



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SCORES

TIM ATKIN: 94
PEÑÍN GUIDE: 94

GENERAL INFORMATION

ALCOHOL BY VOLUME: 14 %
VARIETY: Tempranillo
AVERAGE AGE OF VINEYARD: 35 years
AREA: 100 ha
(San Vicente de la Sonsierra, Labastida, Álbalos, Navaridas and Elvillar)
PLANTING DENSITY: 3.333 plants/ha
ALTITUDE: 480 m
YIELD: 3.000 kg/ha - 21 Hl/ha
HARVEST: Hand-picked in 12-kg boxes from 26 September to 9 October

PRODUCTION

77.316 Bordeaux bottles,
1.050 Magnums, 58 Double Magnums
and 22 Imperials

BOTTLING DATE

August 2021

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