

2022

MACÁN CLÁSICO

From the slopes of Sierra de Cantabria, Macán Clásico is deeply rooted in the territory, in Rioja's Sonsierra, an area with centuries of winemaking tradition, wisdom and culture. Deep and complex, it reflects the freshness, fruitiness, liveliness and finesse of this terroir.

Weather played a decisive role in 2022, making the timing of the harvest more crucial than ever. True to our philosophy, we chose to pick the grapes while they were still fresh, rather than waiting to achieve greater density. As a result, it was the earliest and fastest harvest in our history.

During ageing, we were especially attentive to ensure the oak was seamlessly integrated. Macán Clásico 2022 is a more indulgent expression —juicier and full of pleasure.

GROWING SEASON

A balanced year, free from any major weather setbacks in the vineyard.

Following a rainy autumn, winter remained dry and cold, marked by particularly intense night frosts in February. Spring brought welcome rainfall, building up good water reserves for the vines, though budbreak was slightly delayed compared to the usual dates.

By late May, unusually high temperatures for the time of year accelerated the vines' growth cycle —further boosted by the ample availability of water. Flowering and fruit set were optimal, and after a brief heatwave in early June, the summer settled into a warm, dry rhythm, favouring the health of the vineyard through veraison.

This stable weather continued through to ripening, leading to the start of the harvest on 11 September—ten days earlier than the previous year.



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GENERAL INFORMATION

ALCOHOL BY VOLUME: 14 %

VARIETY: 99% Tempranillo and 1% Grenache

AGEING: 10 months in barrels and 18 months in bottle

AVERAGE AGE OF VINEYARD: 30 years

AREA: 100 ha
(San Vicente de la Sonsierra, Labastida, Ábalos and Navaridas)

PLANTING DENSITY: 3.333 plants/ha

ALTITUDE: 480 m

YIELD: 4,000 kg/ha - 22 Hl/ha

HARVEST: Manual, in 12 kg boxes, from 11 to 23 September

PRODUCTION

236,067 Bordeaux bottles,
2,110 Magnums, 59 Double Magnums
and 20 Imperials

BOTTLING DATE

June 2024

STORAGE, SERVICE AND DRINKING WINDOW

This wine is ready to drink now but can be cellared for over 15 years if stored in optimal conditions of temperature (12°C–14°C / 54°F–57°F) and relative humidity (60%).

Best served at 18°C / 64°F.

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product page



e-label

PER 100 ML: 349 KJ / 83 KCAL



GLUTEN FREE



LACTOSE FREE