

MACÁN CLÁSICO

2019

DESCRIPTION

Macán Clásico is an exemplary wine from the Sonsierra region of La Rioja, steeped in centuries of tradition, knowledge and winemaking culture in the foothills of the Sierra de Cantabria. It conveys the terroir's freshness, fruitiness, liveliness, and delicateness, which provides depth and complexity.

A lot of hard work went into selecting, acquiring, and nurturing 100 hectares of vineyard for this wine since 2004, along with the commendable efforts in the winery since 2009 (when the first vintage was marketed). Furthermore, Tempos Vega Sicilia and Compagnie Vinicole Baron Edmond de Rothschild have jointly owned modern facilities in the Rioja DOCa region since 2016, where innovation, technology, and wine science converge.

Macán Clásico is made from one variety: 100 % Tempranillo. The grapes come from plots with alkaline sandy-clay soils. Concentration and potency were expected with this vintage given the warmer vine cycle, which proved correct, but the 80 litres that fell in September meant the skins radically changed their texture, moving from drier to firmer texture grapes, while remaining noble. A vintage with very mild extractions, almost infusion-like, nature providing everything. We also reduced the effect of the American oak during ageing, leaning towards toasts to provide more freshness.

Macán Clásico 2019 offers a more concentrated, potent expression, while also conserving the zing and fresh nuance from our soils.

GENERAL INFORMATION

Alcohol by volume - **14 %**

Variety - **Tempranillo**

Average vineyard age - **32 years**

Vineyard surface area - **100 ha (San Vicente de la Sonsierra, Labastida, Ábalos, Navaridas, and Elvillar)**

Planting density - **3,333 plants/ha**

Altitude - **483 m**

Yield - **4,000 kg/ha – 28 Hl/ha**

Harvest - **Hand-picked in 12 kg crates from 26 September to 9 October**

2019 VINEYARD CYCLE

2019 was a dry year. The lack of water during May, June, and July affected the vineyard, with temperatures slightly higher than average, even during winter and autumn. In fact, it can be considered the warmest year of the decade, with days when temperatures were higher than normal, and a heatwave at the end of June and start of July that unusually saw temperatures topping 40 °C.

The drought affected the entire ripening phase, with the berries only swelling very slightly. However, the 80 litres that fell during the first fortnight of September helped alleviate the vines' water needs, with the fruit quickly swelling.

Ultimately, the weather was kind to the harvest, which the region experiencing mild temperatures, a limited diurnal temperature range, and no mists or rainfall that could have posed a risk to production.

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 10 - 15 years if stored in the ideal conditions of: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended drinking temperature is 18 °C/ 64 °F.

PRODUCTION

77,316 Bordeaux, 1,050 Magnum, 58 Double Magnum, and 22 Imperial bottles.

BOTTLED DATE

August 2021

