

MACÁN CLÁSICO  
BODEGAS BENJAMIN DE ROTHSCHILD &  
VEGA SICILIA

2016  
Rioja



*Bodegas Benjamin de Rothschild & Vega Sicilia was born in 2004 as the result of a joint venture between Tempos Vega Sicilia, « T » and the Compagnie Vinicole Baron Edmond de Rothschild. Both firms share the idea of making great wines in La Rioja, a unique, singular, inimitable winegrowing region. After five years of terroir evaluation and acquisition of 98 ha of vineyard, the project takes shape in 2009 with the first vintage of our two wines: Macán and Macán Clásico. To offer a modern and unique vision of Rioja, is our philosophy, following the Bordeaux model of a first and second wine.*

VINEYARD AREA : 98 ha  
BLEND : 100% Tempranillo  
ALCOHOL : 14,5 %

#### THE VINEYARD

**SOIL TYPE:** 90% argilo-calcareous, 10% argilo-ferrous  
**AVERAGE AGE OF THE VINE:** 28 years  
**VINE DENSITY:** 3 333 plants/ha  
**GRAPE VARIETIES:** 100% Tempranillo  
**ALTITUDE:** 483 m  
**YIELD:** 3 600 kg/ha  
**PRUNING:** Gobelet  
**HARVEST:** Hand-picked in 12-kg cases  
**HARVEST PERIOD:** Between September 17<sup>th</sup> and October 3<sup>rd</sup>

#### THE WINE

**WINEMAKING:** Stainless steel cask; part of malolactic fermentation in oak; new oak and single-use barrels.  
**AGEING :** 70% in new French oak barrels and 30% in barrels used for one vintage  
**AGEING DURATION:** 12 to 14 months in barrels, followed by over 18 months before being marketed  
**PRODUCTION:** 98 646 bottles

#### TASTING COMMENTS



High layer wine, clean, bright. Garnet tone with ruby sparkles.



Ripe red fruits, cherry jam, cherry notes. There are also nuances of black forest fruit, redcurrant style, but it is more subtle. And, next to the fruit, appears a well integrated wood with aromas of Mediterranean spices and a slight smoky tone very background, roasted. There are also sensations reminiscent of Mediterranean scrub.



Smooth entry, sweet tooth without being sweet. Great structure. Wide and greasy route, with good acidity and volume; the tannin marked at the end of the mouth, which will finish rounding off over time in the bottle, a ripe tannin, powerful. Soft bitterness. Very fruity aftertaste. Long, persistent wine. Although some people may notice warm sensations, the good work in the winery means that it is not alcoholic, that there is no burning sensation.



10 to 15 years

#### FOOD & WINE PAIRING

*This wine is perfect with grilled meats, meat dishes with sauce and assorted cheeses.*

The food & wine pairing of **Julien GATILLON**, two-starred chef of « **Le 1920** » in Megève : Grilled lamb chops with fresh herbs.

