



Bodegas Benjamin de Rothschild & Vega Sicilia was born in 2004 as a result of the union of Tempos Vega Sicilia and the Compagnie Vinicole Barón Edmond de Rothschild. Both companies share the idea of producing great wines in La Rioja, a unique, singular and inimitable wine region. After a period of five years studying terroirs and acquiring vineyards, the project takes shape in 2009: the first vintage of our two wines, Macán and Macán Clásico

Size of the Vineyards : 120 hectares total, composed of multiple small plots.

Location of the Vineyards : Vineyards are in the commune the San Vicente, which is technically part of Rioja Alta, but is on the north side of the Ebro River, and as such shares the topography and soils of Rioja Alavesa.

Soil : Stony calcareous clay

Grape Varieties: 100% Tempranillo

Average age of the vines: 25 to 80 years in age.

Vinification and ageing: As with all Vega Sicilia projects, the commitment to absolute quality is obsessive. Yields are kept to 3000 kg per hectare, compared to an average of more like 6-7000 kg in the region. Grapes are picked by hand, and loaded into shallow 12kg plastic crates to prevent damage during the short journey to the winery. After super-gentle crushing between rubber wheels, the must goes into a combination of wooden and stainless steel vats for a 2-day pre-fermentation maceration, before temperatures rise to 28°C during a cuvaision of approximately 15 days. Malolactic conversion 30 to 50% in barrel, the remainder in tank , then 12 to 15 months ageing in barrel - extra-fine grain French oak uniquely - before selection for the first and second wine and blending. Further 2 years ageing in bottle (this is Vega...!) before eventual release when the wines are judged sufficiently approachable for pleasurable drinking.

“I tasted the 2014 Macán once again, as they are holding the top wine to give it one more year in bottle before being released. It fermented in oak vats with inoculated yeasts and aged in new barrique for 16 to 18 months. They want to give this cuvée no less than three years in bottle. This 2014 was bottled in May 2016, not quite three years ago yet, but it can provide a good idea of the development the wine is going to have when it’s released. It’s evolving at a very slow pace; it’s a tight red with plenty of tannins, and the time in bottle seems to be doing it good. There is concentration and power, as well as typicity from the variety and the zone, with that austerity from this part of Rioja. It’s a serious, modern and nicely crafted Tempranillo with a touch of sweet spices and smoke. It should continue evolving nicely in bottle. This will be released in January 2019. 66,166 bottles, 2,041 magnums, 86 double magnums and 25 imperials were produced in 2014.”

94 pts Wine Advocate