

Macán 2018 Vega Sicilia & Benjamin de Rothschild - 300 cl. (Doble Magnum)

This joint-venture between Vega Sicilia and Benjamin de Rothschild (the owner of Lafite Rothschild) started in 2004 in Samaniego, in the Rioja area.



Vinification

The grapes are carefully selected in the oldest vines, often on terraces of very poor soils (calcareous gravels). Harvesting by hand, fermentation in stainless steel tanks with indigenous yeasts. Everything is done with the utmost precision, carefully avoiding to over-extract. The wine is aged for 16 months - half of it in French oak barrels and the rest in large 4,000 litre vats.



Storage potential

Drink as from : 2023
At its peak: 2029-2033
Until : 2039



To serve

16 to 18°C in a large glass. Best decant before serving.



Trial analysis

This wine has the dark colour of a young wine. It is both elegant and powerful on the nose, with a hint of wood in the background. Its tannins are soft and juicy, which gives it a certain roundness. A modern-style Rioja with a lot of red fruit. And a very well-balanced wine, both joyful and serious.



Wine style:

Continental, powerful gourmet wine



Assembly

Tempranillo (100%)



Region:

Pais Vasco



Appellation:

D.O.C. Rioja



Wine estate:

Vega Sicilia & Benjamin de Rothschild

Description domain

Two great names from two great wine countries got together with one ambition: make exceptional wines in a great wine region, the Rioja, under their two names.