

Macan Clasico 2016 Vega Sicilia & Benjamin de Rothschild - 75 cl.

Macán Clásico is the result of a rigorous selection in the vineyard. Only the best parcels in San Vicente de la Sonsierra are used.



Vinification

After the alcoholic fermentation in stainless steel tanks with controlled temperature, comes the malolactic fermentation (30% of the blend does it in barrel). In total, Macán Clásico spends 12 months in French oak barrels (new or 2d year). It rests then 18 more months in bottle before being released on the market.



Storage potential

15 years.



To serve

Between 16 and 18°C, in a large glass. We advise you to decant the wine in the first 5 years



Trial analysis

The deep colour of a young wine. The first nose of ripe red fruit and wood notes opens rapidly with some air. This juicy, racy and spicy Tempranillo will fill up your mouth and tickle your tastebuds. Very seductive indeed.

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.



Assembly

Tempranillo (100%)



Region:

Pais Vasco



Appellation:

D.O.C. Rioja



Wine estate:

Vega Sicilia & Benjamin de Rothschild