

Macán 2015

Vega Sicilia & Benjamin de Rothschild - 150 cl. (Magnum)

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



Vinification

After the alcoholic fermentation in stainless steel tanks with controlled temperature, comes the malolactic fermentation (20% of the blend does it in barrel). In total, Macán spends 14 months in French oak barrels.



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 8 years.



Trial analysis

The deep colour of a young wine. Powerful yet elegant on the nose, with a hint of wood in the background. The tannins are smooth and fruity - a modern-style Rioja.

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