

Vega Sicilia

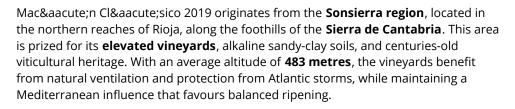
A joint venture between Tempos Vega Sicilia and Baron Edmond de Rothschild, this wine showcases the precision and innovation behind one of Rioja's most ambitious modern projects.



Macan Clasico 2019

Rioja, Spain

Region and Vineyards



The fruit is sourced from a mosaic of 100 hectares of Tempranillo vines, spread across villages such as San Vicente de la Sonsierra, Labastida, Ábalos, Navaridas, and Elvillar. Vines average 32 years in age and are planted at 3,333 plants/ha, delivering low yields of 4,000 kg/ha (28 hl/ha), which ensures concentrated fruit with vibrant acidity.



Macán Clásico is made from **100% Tempranillo**, hand-harvested between **26 September and 9 October 2019**, following a year that was one of the **warmest of the decade**. A prolonged drought through spring and summer led to small berry size and naturally low yields, concentrating the fruit. Fortunately, **80 mm of rainfall in early September** refreshed the vines and allowed the berries to swell slightly, improving balance.

Fermentation was approached with **gentle extraction techniques**, described as "infusion-like," preserving finesse and avoiding over-extraction in a naturally potent vintage. Aging occurred predominantly in **French oak barrels**, with a **reduced presence of American oak**, enhancing the wine's freshness and purity of fruit. The final blend was bottled in **August 2021**, following extended maturation.



Alcohol:14,50 %

Composition: 100% Tempranillo







Macan Clasico 2019

Tasting Notes

- **Color**: Deep ruby with violet reflections, signalling concentration and youth.
- Aroma: Complex and inviting, with layers of ripe black cherry, cassis, wild herbs, and violet, complemented by nuances of cedar, cocoa, and subtle toast from the oak.
- **Palate**: Full-bodied yet refined, with **ripe tannins**, **vibrant acidity**, and a linear structure. The fruit is dense but not heavy, supported by minerality and a persistent, elegant finish.

Did you know?

Macán Clásico is the result of an extraordinary partnership between two wine dynasties: **Tempos Vega Sicilia**, Spain's most iconic estate, and **Baron Edmond de Rothschild**, renowned for Château Clarke and involvement in Château Lafite Rothschild. This venture represents their **shared vision to redefine Rioja&rsquo**;**s fine wine identity**, with Macán Clásico serving as the estate's more approachable, early-drinking expression compared to the flagship "Macán."

Wine Pairing Ideas

- **Iberico pork tenderloin with roasted figs**: The fruit-forward profile of the wine complements the sweetness of the figs and the richness of the pork.
- Lamb chops with rosemary and garlic: A classic pairing where the wine's tannins and structure elevate the savoury character of the meat.
- **Mature Manchego cheese**: The wine's acidity and subtle oak nuances balance the cheese's nutty intensity.
- **Duck breast with blackberry reduction**: The dark fruit and freshness in the wine resonate with the dish's sweetness and gamey notes.



Robert Parker (RP): 94 Points (2019)

The second wine in the Bordeaux sense is the 2019 Macán Clásico, a more concentrated and powerful wine cropped from a warmer and drier year that was saved by the 80 liters of rain in the first half of September. It fermented in stainless steel with 10% of their own yeasts, and the élevage was 22% in stainless steel and the rest in new and used oak barrels, mostly French but with around 5% of them American, and lasted 12 months. It has a moderate 14% alcohol, mellow acidity and good freshness and balance. 2019 was a dry and warm year when they did a soft vinification to avoid harsh tannins. The nose is ripe without excess, and the oak is neatly integrated. The palate is juicy and round, with fine tannins and a velvety texture. 77,316 bottles, 1,050 magnums and some larger formats produced. It was bottled in August 2021.



