MACAN

MACAN'CLASSICO'RIOJA ALAVESATINTO

RIOJA ALAVESA · RIOJA · SPAIN · EUROPE

TECHNICAL DETAILS

The Estate

To lovers of fine wines, Vega Sicilia needs little introduction. This is by far the most prestigious wine estate in Spain, with an almost mythical reputation for quality and rarity. The property is located 100 miles north of Madrid in the shallow Duero (Douro) river valley on the high remote plateau of Castilla y Léon.

Wine Making

Red wine wholly made using the Tempranillo variety. After the alcoholic fermentation, the malolactic process is carried out in barrels and in tanks. The ageing takes place in extrafine and fine grain French wood, the majority in new barrels and the rest in one-wine barrels. It remains in wood for 15 months and then in bottles until it is sold.

TASTING NOTES

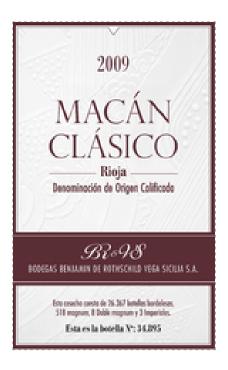
A collaboration of two industry heavyweights, Tempos Vega Sicilia and Benjamin de Rothschild, the Macan Classico is made in the style of a Bordelaise second wine. A traditional tempranillo bucking the trend for the modern, 'international' style in the Rioja Alta. Fresh, delicate fruit and judicious use of new oak.

Tempranillo grape blend.

This wine contains allergens, sulfites.







ATTRIBUTES

• Available Size: 750mL (6 pc)

ABV%: 14.5Class: Red

REVIEWS

Robert Parker's Wine Advocate | 93 Jeb Dunnuck | 93 Wine Spectator | 91

WWW.TEMPOSVEGASICILIA.COM/EN/

