

## WINEMAKER'S DESCRIPTION

Since the Rothschild and Álvarez families founded Macán in 2009, time has been our ally in creating our own style. Through these years of learning, discovering the soils and the vineyards, we approached the 2020 vintage in search of complementary elements for our wines: new plots and varieties such as Garnacha and Graciano.

The 2020 vintage was warm but had optimal rainfall throughout the growing season. This year's freshness is the result of harvesting at the right time to maintain the quality of the grapes and the inclusion of some Graciano.

**We fully identify with the 2020 vintage: powerful and subtle, rich and an absolute pleasure. A turning point in the definition of Macán.**

## GROWING SEASON

The first part of the growing season was quite wet with high spring temperatures. The rains in May and June were very helpful to build up reserves in the soil.

Average temperatures were above normal only during the summer months, notably in the first fortnight of September, with very warm winds from the south-east.

With most of the rain falling between March and June, the vintage can be described as mildly wet.



## STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it has a cellaring potential for more than 15 years if stored in optimal conditions: 12-14°C / 54-57°F and 60% relative humidity.

Best served at 18°C / 64°F.



PER 100 ML 364 KJ / 88 KCAL

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ALCOHOL BY VOLUME - 14%

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GRAPE VARIETY - Tempranillo

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AGEING - 16 months in barrels and oak vats, and 28 months aging in bottle

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AVERAGE AGE OF THE VINEYARD - 40 years

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VINEYARD SURFACE - 100ha in San Vicente de la Sonsierra, Labastida, Ábalos, Navaridas and Elvillar

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PLANT DENSITY - 3,333 plants/ha

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ELEVATION - 500m

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YIELD - 4,000kg/ha - 28hl/ha

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HARVEST - Manual, in 12 kg boxes, from 13 to 30 September

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PRODUCTION - 98,835 Bordeaux, 3,557 Magnum, 119 Double Magnum, 31 Imperial and 5 Salmanazar

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BOTTLING DATE - August 2022

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