

BODEGAS MACÁN / Rioja



Owner / Winemaker

Tempos Vega Sicilia Group and Benjamin de Rothschild

Appellation

Rioja

Presentation

It took five years for Benjamin de Rothschild, Ariane de Rothschild and Pablo Álvarez to realise their vision of an exceptional Rioja vineyard. From the initial concept to the first vintage of Macán in 2009, they patiently and discreetly assembled a mosaic of small plots, acquired from local growers. Over time, this careful approach resulted in a substantial estate of 120 hectares, all situated within a 10 km radius of San Vicente de la Sonsierra, in the heart of Rioja Alta.

In true Vega Sicilia fashion, the focus was firmly on the finest terroirs: stony, calcareous clay soils, a nuanced interplay of warm and cool mesoclimates, and old Tempranillo vines ranging from 25 to 80 years of age.

Macán is the name chosen for the wines, drawn from a traditional term for the people of this part of Rioja. Each vintage yields two expressions: Macán and Macán Clásico. Following a Bordeaux-inspired philosophy, the wines are classified through rigorous tasting of individual lots. The Grand Vin, Macán, is selected for its greater depth and ageing potential, while Macán Clásico offers a more immediate, open and approachable style in its youth. This classification reflects the influence of the Rothschild family, while viticulture and winemaking remain firmly under the stewardship of the Vega Sicilia team.

The style of the wines deliberately avoids both the conventions of traditional Rioja and the extremes of modern winemaking. After extensive trials, American oak was set aside in favour of a more restrained approach. The result is best described as neo-classical: wines of precision and balance, combining mineral-driven fruit with subtle oak integration and a fine yet structured palate. These are unmistakably fine wines, rooted in the great European tradition.

Wines produced

MACÁN CLÁSICO RIOJA RESERVA (RED)
MACÁN RIOJA RESERVA (RED)

Grape varieties planted

Tempranillo
Grenache
Graciano

Size of vineyard

120 hectares total, composed of multiple small plots.

Average age of the vines

34 years.

Location

Located in the foothills of the Sierra Cantabria, across San Vicente de la Sonsierra, Labastida, Álbalos and Elvillar.

Soils

Macán's vineyards grow on stony calcareous clay soils, offering excellent drainage and structure, contributing to the depth, elegance, and refined texture of its wines.

Viticulture & Winemaking

Non-certified organic.

Macán is farmed organically, with an obsessive focus on quality. Yields are limited to 3,000 kg/ha, well below the regional average of 6,000–7,000 kg/ha. Grapes are hand-harvested into shallow 12-kg crates to prevent damage on the short journey to the winery. After gentle crushing, the must undergoes a 2-day pre-fermentation maceration in a combination of wooden and stainless steel vats, followed by a cuvaison at 28°C lasting around 15 days. Malolactic fermentation occurs partially in barrel (30–50%) and the remainder in tank. Wines are aged 12–15 months in extra-fine grain French oak barrels, then selected for first and second wines before blending. Finally, the wines rest for a further two years in bottle to harmonize and develop complexity prior to release. The meticulous vineyard and cellar practices ensure precision, depth, and elegance characteristic of Macán's style.