

Mas La Plana

2017

DO: Penedès

Grape varieties: Cabernet Sauvignon from the parcels of the Mas La Plana vineyard

Date grapes picked: A partir del 26 de septiembre

Winemaking:

Number of days of skin contact: 15-25 days

Type of fermentation: In temperature-controlled stainless steel tanks and oak foudres

Number of days of fermentation: 7 days

Fermentation temperature: 25-28°C

Ageing: 18 months in French oak (60% new)

Bottling month: October of 2019

Technical data:

Alcohol level: 14.5% vol.

pH: 3.4

Total acidity: 5.6 g/L (tartaric a.)

Residual sugar: 0.5 g/L - Internal data -

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 10-15 years

The following number of bottles have been produced in this vintage:

Borgoñesa (75 cl): 90.686

Magnum (150 cl): 1.724

Jeroboam (300 cl): 128

Matusalem (600 cl): 21

Nabucodonosor (1500 cl): 4

Vintage comments:

The 2017 vintage was a dry year overall, especially at the beginning and end of the growth season, with very dry conditions during fruit maturation. The drought brought down overall yields, but the grapes were in excellent phytosanitary condition. Temperatures were generally normal throughout 2017, with the notable exception of the flowering period and early summer, which were both very warm. This fact, along with the drought, brought fruit maturation forward significantly.

Awards:

- 2016 vintage: 94 points, 100% Blind Tasted - Andreas Larsson 2021
- 2016 vintage: 94 points, VINOUS - Joshua Raynolds 2021
- 2016 vintage: 92 points, Wine Spectator 2021
- 2016 vintage: 94 points, Decanter 2020
- 2016 vintage: 93 points, JamesSuckling.com 2020
- 2015 vintage: 97 points, Wine Enthusiast 2020
- 2015 vintage: 93 points, JamesSuckling.com 2019
- 2015 vintage: 93 points, Wine Advocate (Luís Gutierrez) 2019
- 2015 vintage: 93 points, Wine Spectator 2015
- 2013 vintage: 93 points, VINOUS - Joshua Raynolds 2021



Antología.
MIGUEL TORRES
Desde 1678





Year vines planted: 1964-1979

Surface area: 29 ha/72 acres

Elevation: 225 m

Slope: 0-5%

Orientation: SE

Yield: 3.455 Kg/ha. Grape clusters are selected manually

Soil:

Deep, yellowish grey-brown alluvial soils that are well drained and have a moderate water holding capacity. Made up of interbedded layers of gravel, sand, and clay.

Precipitation:

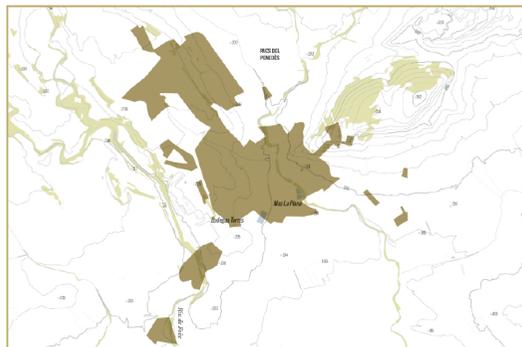
Annual average (historical): 516 mm

Annual total (current vintage): 399 mm

Temperature:

Annual average (historical): 14,3°C

Annual average (current vintage): 15°C



Estate of origin: Mas La Plana

Location: Alt Penedès, Catalunya

Story: The first vintage of this wine dates back to 1970 in its beginnings the wines included small quantities of Tempranillo, the main variety was always Cabernet Sauvignon.

