

Leyenda de una herencia

Mas La Plana

2016

DO: Penedès

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

Date grapes picked: From the 5th of October

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 (65% new)

Bottling month: June of 2018

Technical data:

Alcohol level: 14.5% vol.

pH: 3.34

Total acidity: 5.8 g/L (tartaric a.)

Residual sugar: <0.5 g/L

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): 100.764

Magnum (150 cl): 1.816

Jeroboam (300 cl): 139

Matusalem (600 cl): 22

Nabucodonosor (1500 cl): 4

Vintage comments:

Generally speaking, 2016 was a dry year, especially during the summer months when rainfall levels were 64% below average.

Temperatures were regular, and despite a cool growth season, they fell within normal range during maturation.

Awards:

- 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: 95 points, Gilbert&Gaillard 2018
- 2013 vintage: 94 points, Decanter 2018
- 2013 vintage: 93+ points, Wine Advocate 2018
- 2013 vintage: 91 points, Wine Spectator 2018
- 2013 vintage: 93 points, JamesSuckling.com 2017
- 2012 vintage: 93 points, Wine Advocate 2018
- 2012 vintage: Gold Medal, International Wine Challenge 2017


Antología.
MIGUEL TORRES
Desde 1878





Year vines planted: 1964-1979

Surface area: 29 ha/72 acres

Elevation: 225 m

Slope: 0-5%

Orientation: SE

Yield: 4.255 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:

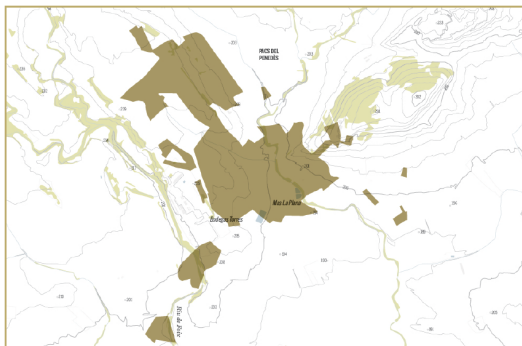
Annual average (historical): 516 mm

Annual total (current vintage): 474.6 mm

Temperature:

Annual average (historical): 14.3°C

Annual average (current vintage): 14.7°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.

