Leyenda de una herencia

Mas La Plana

2018

DO: Penedès

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

Date grapes picked: From the 25th of September

Winemaking:

Number of days of skin contact: 15-25 days Type of fermentation: In temperature-controlled stainless steel tanks and oak foudres Length of alcoholic fermentation: 7 days Fermentation temperature: 25-28°C Ageing: 18 months in French oak (85% new) Bottling month: Octuber of 2020

Technical data:

Alcohol level: 14.5% vol. pH: 3.6 Total acidity: 5.78 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): 76.439 Magnum (150 cl): 1.643 Jeroboam (300 cl): 118 Matusalem (600 cl): 18

Vintage comments:

In general, 2018 was a rainy year, especially at the beginning and end of the growth season, giving rise to downy mildew in spring. The fruit maturation period was moderately rainy, causing a few isolated cases of botrytis towards the end of the harvest. In terms of temperature, the year fell within normal range, although the summer was hot. Due to the cool, rainy conditions in spring, which delayed budbreak and flowering, the harvest began a little later than usual. Grape-picking was concentrated over a short period of time. The various changes in weather conditions during fruit maturation affected grape health, which necessitated a labour-intensive selection process in both the vineyard and winery. Yields were slightly higher than in recent years.

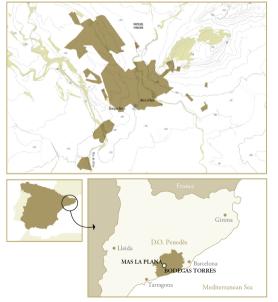
Awards:

- · 2018 vintage: 94 points, JamesSuckling.com 2022
- · 2017 vintage: 93 points, Wine Spectator 2022
- · 2017 vintage: 97 points, Decanter Wine Awards 2021
- · 2017 vintage: 95 points, JamesSuckling.com 2021
- · 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: 95 points, JamesSuckling.com 2020
- · 2016 vintage: 94 points, Decanter 2020
- · 2016 vintage: 93 points, JamesSuckling.com 2020









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

Year vines planted: 1964-1979 Surface area: 29 ha/72 acres Elevation: 225 m Slope: 0-5% Orientation: SE Yield: 4.986 Kg/ha. Selecció

Yield: 4.986 Kg/ha. Selección manual de los racimos

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): 801 mm

Temperature:

Annual average (historical): 14.3°C Annual average (current vintage): 15.3°C