

Mas La Plana

2019

DO: Penedès

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

Date grapes picked: From the 26th 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 barriques (91%), 30 hl foudres (5%) and stainless steel tanks (4%). 61% new barrels.

Bottling month: August of 2021

Technical data:

Alcohol level: 14.5% vol.

pH: 3.6

Total acidity: 5.77 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): 70.944

Magnum (150 cl): 1.690

Jeroboam (300 cl): 104

Matusalem (600 cl): 18

Nabucodonosor (1500 cl): 4

Vintage comments:

Generally speaking, 2019 was a dry year. During the growth season and ripening period, precipitation was scarce. This was an uneventful year, resulting in exceptionally healthy grapes. In terms of temperature, 2019 was a normal year overall, although maximum temperatures were higher than usual. The heat wave at the end of June is worth noting. During the ripening period, temperatures were higher than normal. In short, 2019 was a dry year with higher-than-normal temperatures and a relatively hot summer.

Awards:

- 2018 vintage: 97 points, Vivir el vino 365 vinos al año 2023
- 2018 vintage: 93 points, Peñín 2023
- 2018 vintage: 91 points, Wine Spectator 2023
- 2018 vintage: 94 points, JamesSuckling.com 2022
- 2018 vintage: 93 points, Wine Advocate (Luís Gutierrez) 2022
- 2017 vintage: 98 points, Grupo Gourmets 2022
- 2017 vintage: 97 points, Decanter Wine Awards 2021
- 2017 vintage: 95 points, JamesSuckling.com 2021
- 2016 vintage: 97 points, Semana Vitivinícola 2023
- 2016 vintage: 95 points, Wine Enthusiast 2022



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: 4.986 Kg/ha. Selección manual de los racimos

Soil:

Yellowish grey-brown alluvial soils, deep and well drained, with moderate water holding capacity. Comprised of alternating layers of gravel, sand, and clay.

Precipitation:

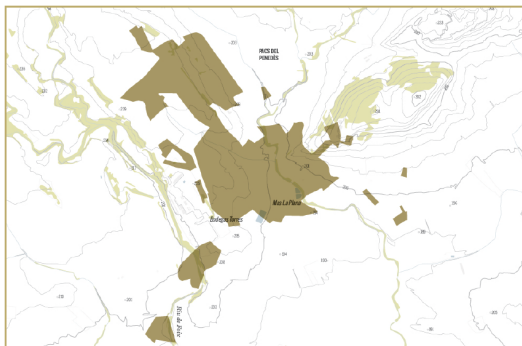
Annual average (historical): 516 mm

Annual total (current vintage): 399,4 mm

Temperature:

Annual average (historical): 14,3°C

Annual average (current vintage): 15,1°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.

