Leyenda de una herencia

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.

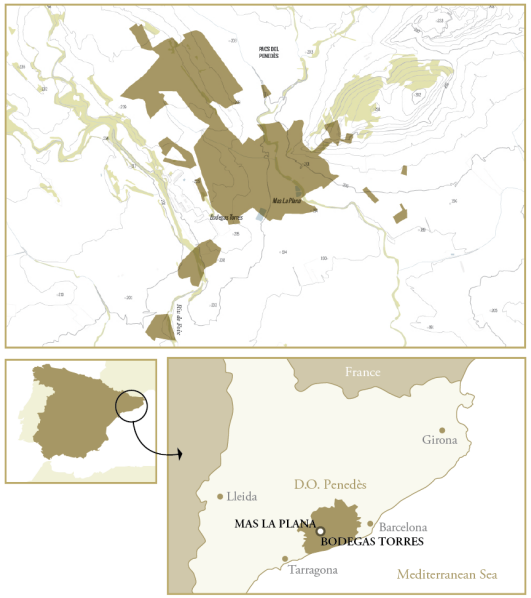
Awards:

· 2020 vintage: 94 points, Peñín 2027
· 2020 vintage: 94 points, Wine Spectator 2025
· 2020 vintage: 93 points, JamesSuckling.com 2025
· 2019 vintage: 96 points, ABC 2026
· 2019 vintage: 98 points, Proensa 2025
· 2019 vintage: 93 points, Decanter 2025
· 2019 vintage: 17 ++, Jancis Robinson 2025
· 2019 vintage: 97 points, Grupo Gourmets 2024
· 2019 vintage: 97 points, Vivir el vino 365 vinos al año 2024
· 2019 vintage: 96 points, Proensa 2024

Antología
MIGUEL TORRES
Desde 1559







Estate of origin: Mas La Plana

Location: Alt Penedès, Catalunya

Story: The first vintage of this wine was 1970, under the name 'Gran Coronas Etiqueta Negra.' It soon gained international recognition after winning the 1979 Wine Olympics in Paris, a competition organised by Gault-Millau magazine. Initially, the wine incorporated a small proportion of Tempranillo alongside the predominant Cabernet Sauvignon. Since 1978, Mas La Plana is 100% 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. Hand-picked grapes

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):** 14,3ºC
- **Annual average (current vintage):** 15,1ºC