Leyenda de una herencia

Mas La Plana

2017

Antología
MIGUEL TORRES
Desde 1559

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 (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:

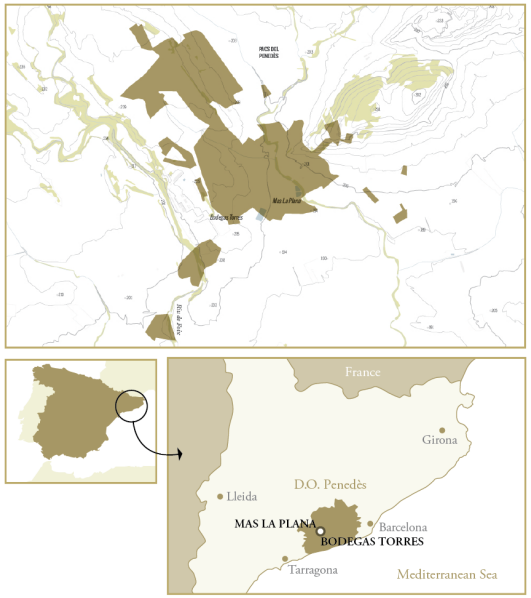
The 2017 vintage was a dry year overall, especially at the beginning and end of the growth season, with very dry conditions during fruit maturation. The drought brought down overall yields, but the grapes were in excellent phytosanitary condition. Temperatures were generally normal throughout 2017, with 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:

· 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







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