

Mas La Plana

2020

DO: Penedès

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

Date grapes picked: From the 7th 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 (95,5 %) 30 hl foudres (4,5%). 67,5% new barrels

Bottling month: January of 2023

Technical data:

Alcohol level: 14.5% vol.

pH: 3.53

Total acidity: 5.7 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): 74.586

Magnum (150 cl): 1.619

Jeroboam (300 cl): 120

Matusalem (600 cl): 18

Nabucodonosor (1500 cl): 4

Vintage comments:

Generally, 2020 was a very rainy year with higher-than-usual temperatures and a hot summer.

Rainfall during the growth season was regular and abundant. By contrast, the summer experienced severe drought, which conditioned the maturation period.

Temperatures were high throughout the year, especially in February, which brought the beginning of the growth season forward. High temperatures continued throughout the summer, which impacted crop production.

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





Year vines planted: 1964-1979

Surface area: 29 ha/72 acres

Elevation: 225 m

Slope: 0-5%

Orientation: SE

Yield: 4.098 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:

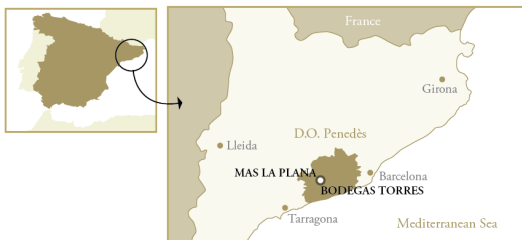
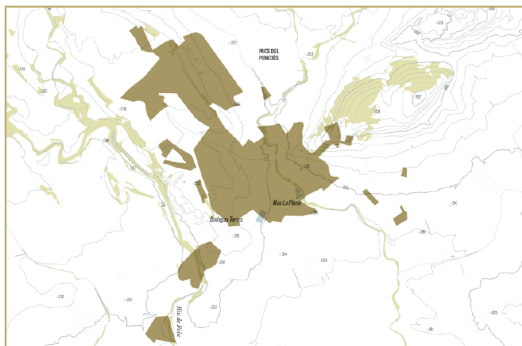
Annual average (historical): 516 mm

Annual total (current vintage): 640 mm

Temperature:

Annual average (historical): 14.3°C

Annual average (current vintage): 15°C



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.