

FAMILIA
TORRES



MAS LA PLANA 2016

The most pristine bunches of old-vine Cabernet Sauvignon are hand selected to craft Torres' most prestigious red wine. A 1979 blind tasting in Paris, the Gault-Millau Wine Olympics, placed some of the world's most respected wines such as Châteaux Latour against newcomers including Torres. The wine from Mas la Plana vineyard triumphed, placing first, and deserved recognition, putting Penedès on the map as benchmark quality for the best red wines in the world.

2016 VINTAGE NOTES:

Generally speaking, 2016 was a dry year, especially during the summer months when rainfall levels were 64% below average. Temperatures were regular, and despite a cool growth season, they fell within normal range during maturation.

VINEYARDS:

Varietal Composition: 100% Cabernet Sauvignon

Appellation: DO Penedès

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.

VINIFICATION:

Fermentation: In stainless steel tanks and oak foudres under controlled temperatures

Winemaking: 15-25 days maceration

Aging: 18 months in French oak (65% new)

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.34

Total Acidity: 5.8 g/L

Residual Sugar: 0.5 g/L

TASTING NOTES:

The Mas la Plana is graceful and balanced despite its firm and dominant tannin profile. Bright crunchy acidity ensures a wine that will develop in the cellar for years to come. This polished red displays hints of its Mediterranean heritage with herbaceous bramble while holding true to brooding currant and loamy earth, reminiscent of old-world Cabernet Sauvignon.

