

# FAMILIA TORRES



## 2007 MAS LA PLANA, DO Penedès

### WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, over 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children — a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties.

### WINE

The most pristine bunches of old-vine Cabernet Sauvignon are hand selected to craft Torres' most prestigious red wine. In the renowned Paris Wine Olympics of 1979, Mas la Plana triumphed over some of the world's most iconic wines. This deserved recognition put Penedès on the map as benchmark of quality for Cabernet.

### VINEYARDS

Located in the heart of Penedès in the subzone of Turons de Vilafranca and flanked by the Foix River and its tributary the Riera de Llitrà, the 29-hectare Mas la Plana vineyard is distributed across ten plots on two levels. The lower level has loamy soils whereas the higher level is predominantly marlstone. The old Cabernet vines, planted in the 1970s, have adapted well to the region and produce balanced wines influenced by the Mediterranean climate. Today, the Mas La Plana estate is a natural ecosystem teaming with life owing to the benefits of regenerative viticulture. This

innovative approach to winegrowing is aimed at recovering the natural fertility of the soil, preventing erosion, and encouraging biodiversity while increasing the vineyard's capacity to capture atmospheric CO2 in the fight against climate change.

### VINTAGE NOTES

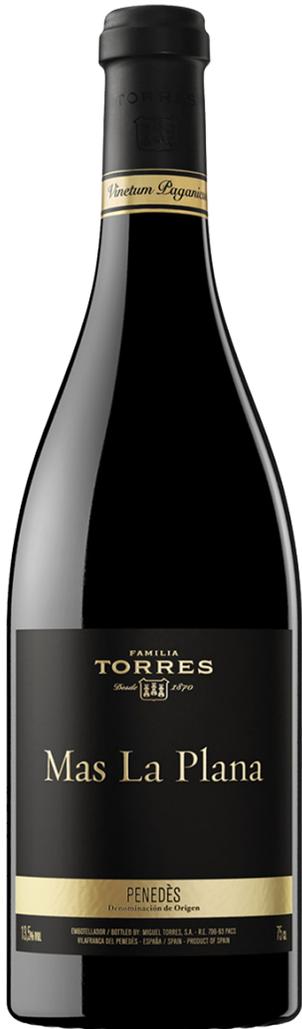
Generally speaking, the growing season was cooler than usual. This allowed for slower yet gradual ripening. In late August, there was a week straight of rainy conditions, but fortunately this did not have any negative consequences since the following three or four days were very hot, putting a stop to any incipient botrytis. In terms of grape quality, health, and ripeness, the results were excellent.

### WINEMAKING

Fermentation started in temperature controlled stainless steel tanks with 7 days of maceration. Aged for 18 months in new French oak from a selection of coopers (Tronçais, Nevers).

### TASTING NOTES

The 2007 Mas La Plana reveals an aroma of toasty wood, aromatic spices, violet, rich black currant, and ripe blackberry. It unfolds in the glass to showcase a velvety texture and a well-balanced structure. Harmoniously integrated with impressive depth.



### VINEYARD

Region:	Catalunya
Appellation:	Penedès
Soil:	Gravel, sand, and clay
Age/Exposure:	Planted in 1964-1979 Southeast expose
Elevation:	225m
Vine Density:	Approximately 5,500 kg/ha
Eco-Practices:	Sustainable, Solar, Regenerative Agriculture

### WINEMAKING

Varietals:	Cabernet Sauvignon
Aging:	Aged for 18 months in new French oak from a selection of coopers (Tronçais, Nevers)

### TECHNICAL DETAIL

Alcohol:	14.5%
Residual Sugar:	2.8 g/L
Total Acidity:	5.3 g/L
pH:	3.49