



## MAS LA PLANA 2015

*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.*

### 2015 VINTAGE NOTES:

The 2015 vintage was a dry year, except for the late winter and the summer, which were both quite normal. The year experienced normal temperatures, with a slightly cooler-than-average growth season. In short, a dry year with little rainfall and average temperatures.

### 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 under controlled temperatures

**Winemaking:** 15-25 days maceration

**Aging:** 18 months in French oak (85% new)

### TECHNICAL DETAILS:

**Alcohol:** 14.5%

**pH:** 3.58

**Total Acidity:** 5.6 g/L

**Residual Sugar:** 0.4 g/L

### TASTING NOTES:

The 2015 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.

