

FAMILIA TORRES



2018 MAS LA PLANA DO PENEDEÈS

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. A 1979 blind tasting in Paris, the Gault-Millau Wine Olympics, placed First Growth Bordeaux wines including Château Latour against newcomers including Torres. The wine from Mas la Plana vineyard triumphed over some of the world's most iconic, placing first, which put Penedès on the map as a benchmark quality for the best red wines in the world.

VINEYARDS

Located in Penedès' Turons de Vilafranca subzone, the 29-hectare Mas La Plana vineyard lies between the Foix River and Riera de Llitrà. Spread across ten plots, its loamy lower soils and marlstone upper soils support old Cabernet vines planted in the 1970s.

Thanks to regenerative viticulture, the estate now thrives as a vibrant natural ecosystem.

VINTAGE NOTES

The 2018 growing season was marked by above average rainfall, particularly at the beginning and end of the cycle. Spring's cool, wet conditions delayed vine development, resulting in a slightly later harvest than usual. Summer temperatures were warm but remained within a typical range, supporting steady ripening. Intermittent rainfall during the maturation period led to minor, localized botrytis pressure toward the end of harvest, though overall fruit quality remained strong.

WINEMAKING

Fermentation started in temperature controlled stainless steel tanks with 15-25 days of maceration. Aged for 18 months in French oak from a selection of coopers (85% new).

TASTING NOTES

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.

VINEYARD

Region:	Catalunya
Appellation:	Penedès
Soil:	Gravel, sand, clay
Age/Exposure:	Planted in 1964-1979; Southeast exposure
Vineyard Size:	29 ha (72 acres)
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 French oak barriques and foudres (85% new).

TECHNICAL DETAIL

Alcohol:	14.5%
Residual Sugar:	0.5 g/L
Total Acidity:	5.78 g/L
pH:	3.6