

FAMILIA TORRES



2020 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. A 1979 blind tasting in Paris, the Gault-Millau Wine Olympics, placed First Growth Bordeaux wines including Châteaux 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 benchmark quality for the best red wines in the world.

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

The year 2020 was characterized by above-average precipitation and temperatures, with a notably warm summer period. During the growing season, rainfall was consistent and plentiful. However, the summer months experienced a significant drought, which influenced the maturation of fruit.

Temperatures remained elevated throughout the year, with February seeing particularly high temperatures. This led to an early onset of the growing season. The elevated temperatures persisted through the summer months, ultimately affecting crop yields.

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 (Tronçais, Nevers) with 67% new oak.

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.



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 with 67% new oak.

TECHNICAL DETAIL

Alcohol:	14.5%
Residual Sugar:	0.5 g/L
Total Acidity:	5.7 g/L
pH:	3.53