

Mas La Plana

2015

DO: Penedès

Grape varieties: Cabernet Sauvignon grown in the Teula, Torreta, La Plana, and Mina parcels of the Mas La Plana vineyard.

Date grapes picked: From the 1st of October

Winemaking:

Number of days of skin contact: 15-25 days

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 7 days

Fermentation temperature: 25-28°C

Ageing: 18 months in French oak (85% new)

Bottling month: September of 2017

Technical data:

Alcohol level: 14.5% vol.

pH: 3.58

Total acidity: 5.57 g/L (tartaric a.)

Residual sugar: 0.4 g/L - Internal data -

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 10-15 years

The following number of bottles have been produced in this vintage:

Borgoñesa (75 cl): 103.678

Magnum (150 cl): 1.813

Jerofoam (300 cl): 148

Matusalem (600 cl): 24

Nabucodonosor (1500 cl): 4

Vintage comments:

The 2015 vintage was a dry year, except for the late winter and the summer, which were both quite normal. The vegetative cycle was also dry, save for the months of June through August. The year experienced normal temperatures, with a slightly cooler-than-average growth season. In short, a dry year with little rainfall and average temperatures.

Awards:

- 2013 vintage: 95 points, Gilbert&Gaillard 2018
- 2013 vintage: 94 points, Decanter 2018
- 2013 vintage: 93+ points, Wine Advocate 2018
- 2013 vintage: 91 points, Wine Spectator 2018
- 2013 vintage: 93 points, JamesSuckling.com 2017
- 2012 vintage: 93 points, Wine Advocate 2018
- 2012 vintage: Gold Medal, International Wine Challenge 2017
- 2012 vintage: 95 points, Decanter Wine Awards 2017
- 2012 vintage: 95 points, JamesSuckling.com 2017
- 2011 vintage: Winner, Wines from Spain Awards 2016





Year vines planted: 1964-1979

Surface area: 29 ha/72 acres

Elevation: 225 m

Slope: 0-5%

Orientation: SE

Yield: 4.593 Kg/ha. Grape clusters are selected manually

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.

Precipitation:

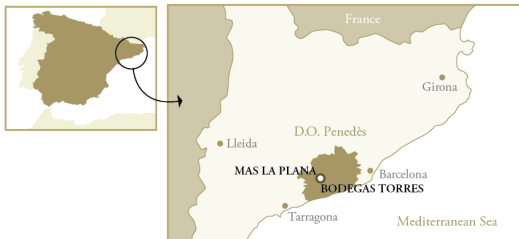
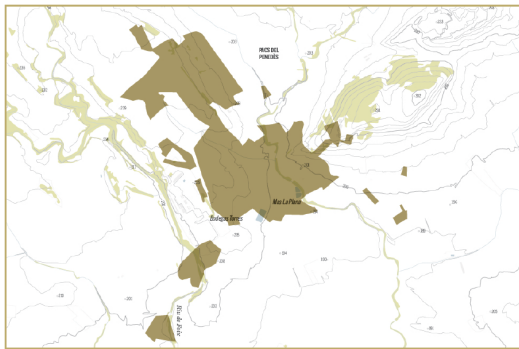
Annual average (historical): 549 mm

Annual total (current vintage): 351.4 mm

Temperature:

Annual average (historical): 14.3°C

Annual average (current vintage): 14.8°C



Estate of origin: Mas La Plana

Location: Alt Penedès, Catalunya

Story: The first vintage of this wine dates back to 1970 in its beginnings the wines included small quantities of Tempranillo, the main variety was always Cabernet Sauvignon.

Specific attributes of this vintage: The 2015 vintage was a dry year, except for the late winter and the summer, which were both quite normal.

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