Leyenda de una herencia

Mas La Plana

2016

DO: Penedès

Grape varieties: Cabernet Sauvignon from the parcels of the Mas La Plana vineyard

Date grapes picked: From the 5th of October

Winemaking:

Number of days of skin contact: 15-25 days Type of fermentation: In temperature-controlled stainless steel tanks and oak foudres Length of alcoholic fermentation: 7 days Fermentation temperature: 25-28°C Ageing: 18 months in French oak (65% new) Bottling month: June of 2018

Technical data:

Alcohol level: 14.5% vol. pH: 3.34 Total acidity: 5.8 g/L (tartaric a.) Residual sugar: <0.5 g/L 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): 100.764

Magnum (150 cl): 1.816 Jeroboam (300 cl): 139 Matusalem (600 cl): 22 Nabucodonosor (1500 cl): 4

Antología. MIGUEL TORRES Desde 1678

Vintage comments:

Generally speaking, 2016 was a dry year, especially during the summer months when rainfall levels were 64% below average.

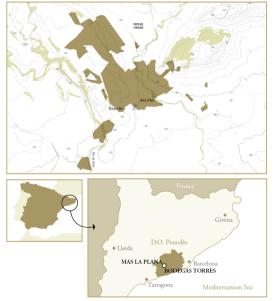
Temperatures were regular, and despite a cool growth season, they fell within normal range during maturation.

Awards:

- · 2017 vintage: 97 points, Decanter Wine Awards 2021
- · 2017 vintage: 95 points, JamesSuckling.com 2021
- · 2016 vintage: 94 points, 100% Blind Tasted Andreas Larsson 2021
- · 2016 vintage: 94 points, VINOUS Joshua Raynolds 2021
- \cdot 2016 vintage: 92 points, Wine Spectator 2021
- · 2016 vintage: 95 points, JamesSuckling.com 2020
- · 2016 vintage: 94 points, Decanter 2020
- · 2016 vintage: 93 points, JamesSuckling.com 2020
- · 2015 vintage: 97 points, Wine Enthusiast 2021
- · 2015 vintage: 97 points, Wine Enthusiast 2020







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.

Year vines planted: 1964-1979 Surface area: 29 ha/72 acres Elevation: 225 m Slope: 0-5% Orientation: SE Yield: 4.255 Kg/ha. Grape c

Yield: 4.255 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): 516 mm Annual total (current vintage): 474.6 mm

Temperature:

Annual average (historical): 14.3°C Annual average (current vintage): 14.7°C