



MAS LA PLANA 2008

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.

2008 VINTAGE NOTES:

2008 had a dry winter, followed by abundant rainfalls in the spring. Generally speaking, summer temperatures were cooler and milder than usual. The cool weather contributed favorably to a slow, and consistent ripening, which is reflected in high quality wines. Harvest began on September 16th.

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 tanks under controlled temperatures

Winemaking: 28 days maceration

Aging: 18 months in new French oak

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.39

Total Acidity: 5.6 g/L

