

MAS LA PLANA 2013

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.

2013 VINTAGE NOTES:

In 2013, half of the annual rainfall occured in the spring. This made for a very rainy start to the vegetative cycle. Although summer fell within normal range, the ripening period was very dry. In terms of temperature, the vegative cycle was cold, which generally resulted in a significant delay in grape maturation. Conditions changed toward the end of the cycle, with milder temperatures and very little rainfall in late summer, which allowed for complete ripening.

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: 15-25 days maceration

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

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.47

Total Acidity: 5.5 g/L Residual Sugar: 0.6 g/L

