



Mas La Plana.

Vintage: 2010



DO: Penedès



Grape varieties: Cabernet Sauvignon

Date grapes picked:

Cabernet sauvignon: from 30th September 2010 onwards



Winemaking:

Number of days of skin contact: 28 days

Type of fermentation: stainless steel under controlled temperature.

Number of days of fermentation: 7 days

Fermentation temperature: 28-30°C

Ageing: aged for 18 months in new french oak.

Bottling month: 26 th July 2012

Production: 11.556 cases



Technical data:

Alcohol level: 14.5%

pH: 3.48

Total acidity: 5.4 g/L (as tartaric)



Stored under the right conditions, the wine will hold its potential for the next:

10 - 15 years



Available formats:

1.500 cl, 600 cl, 300 cl, 150 cl and 75 cl



Tasting notes:

(19/3/2013) The characteristically intense fruit aroma of the Mas La Plana terroir meets notes of toast, white chocolate and spices (clove, pepper). Expansive, mouth-filling yet lively on the palate. Mature tannins promise a bright future and excellent aging potential.



Serving suggestions:

This wine's noble and healthy tannins will complement the best meat and game dishes. Serve at 17-18°C.



Winemaker's comments:

More than three decades ago, a mysterious wine was born in Spain. The label: Black, the bottle: Burgundy, and the variety: Cabernet Sauvignon. Few people had faith in the project. Certainly no one would have predicted its triumph over the world's most famous wines at a blind tasting in Paris in 1979. This marked the beginning of a new era. An era in which our dreams became tangible and we made strides with every passing year and every passing harvest.



Awards:

• The Global Masters - Gold Medal, The Drinks Business 2014 (United Kingdom)



Estate origin: Mas La Plana

History:

The first harvest from Mas La Plana, as we know it today, was carried out in 1970. The first



plots had been planted a few years before, from 1966 onwards.

In 1970, when deciding on the final coupage, the great quality of the Cabernet Sauvignon crop in comparison to traditional types such as Tempranillo and Garnacha, led us to include a large proportion of Cabernet Sauvignon in the coupage.

During its subsequent bottle ageing, the wine developed very well. Proof of this is the success it achieved some years later in 1979, at the tasting of world wines organised by Gault-Millau.

During the seventies, Mas La Plana was a wine made using the method traditional at that time: vineyard yields of 50-60 Hl/Ha. (530/640 gallons/acre), two weeks skin contact, ageing in American oak for 6 months complemented by at least 12 or 18 months in used barrels ...

In 1981 yields were reduced by no longer using nitrogen based fertilisers, cluster thinning (removal of entire bunches before ripening) was carried out, skin contact during fermentation was extended to four or five weeks (depending on the year), and French oak was introduced into the ageing process - from the very beginning making up 50% of barrels used. As a result, the 1981 vintage in particular, but also the 1983, have been enormously successful with our customers outside of Spain.

The 1985 vintage was quite full-bodied but where American oak was somewhat dominant (nevertheless this wine has developed magnificently).

1987 and 1988 were years the wines have been considered as lighter, with smooth tannins. 1989 has characteristics similar to those of the 1988 vintage, with a little more tannic structure.

The real change and return to the style of those wines from the beginning of the 80's began with the 1990 vintage. The wines recovered the firm close-knit structure with long ageing potential. American oak was no longer imparting in the blend and replaced by 100% French oak.

But it is really from 1991 vintage onwards that we think have recovered all of Mas La Plana's potential, now making it a wine of great dimension corresponding to the full potential of the soil, the old Cabernet Sauvignon vines and especially the micro climate of Pals del Penedès.

Until 1995, which was a superb vintage for Mas La Plana, the wines show a true Penedès Terroir quality, full bodied and judicious extraction yet firm tannins. 1996 was a transitional period where tannins were more polished and the vintage characteristic gave a more fruity approachable style of wine.

1997 was more generous, the wines boasted an opulent texture and was highly praised receiving 91 points in the Wine Spectator. 1998 yield was very low giving a sinewy wine with a more sophisticated frame. Production has been reduced significantly due to severe selection and the gradual ageing of the vine.

1999 is a sibling to 1998 displaying the restrained power of a fine wine. The constant labour in the vineyard to reduce naturally yields, return to traditional methods with modern technology to monitor the plant growth combined with good climatic conditions elevated Mas La Plana to the highest quality.

2000 good climatic conditions resulting in a balance style of Mas la Plana. It could be considered as a somewhat more delicate and spiritual vintage rather than powerful.



2001 is a glorious vintage, production was low but the wine intense and thought-provoking resulting in one of the most praised vintage evidenced by, to name just a few, a gold medal at the international wine challenge 2006 and rated by the wine enthusiast 2006 among the 7 world's best cabernet.

In terms of winemaking, we have improved our control over the toasting of the barrels at the time of production. The wine matures on the lies with adequate batonnage, the malolactic takes place in the barrel followed by gentler filtration.

2002 was the most challenging vintage, cold and rainy resulting in conditions which had to be overcome by the strictest selection in the vineyard. The resulting wine is somewhat lighter than the other vintages.

2003 although seen as a too hot vintage in many wine regions. Our deeply rooted old vines of Cabernet already accustomed to the warmth of our climate did not suffer but yielded high quality fruit. In addition, it seems that our rigorous viticultural practices to control vigour by planting cover crop, green harvest and control of maturity within the parcels is having a positive effect on the final quality.

2004 ideal climatic conditions, we also introduced a sorting table in the vineyard to fine tune our selection process. This eclectic vintage is in line with our best vintages of Mas la Plana allying power and finesse.

In 2005, we had lower yields in the vineyard as a consequence of the year's drought. The grape quality was excellent and the sanitary conditions exceptional.

We changed our membrane press to a pneumatic basket press in order to improve the wine press fraction quality.

2006. This vintage is considered very good for red wines in general. Dry climate with precipitations lower than 400mm, very warm temperatures for the first part of the year and cold temperatures for the second part. It is a full bodied wine, with soft tannins and a long aging potential in the bottle.

2007. It was a year of warm temperatures especially the first half of the year. The growing season was wet with highly concentrated rainfall in August and October.

2008. Particularly cold year, but with a normal development of veraison and maturity. Rainfall was normal although concentrated in May, June and October.

2009. A dry winter with heavy rainfall in spring and moderate temperatures helping to ripen the grapes slowly but constantly have all been reflected in the wine's great quality. The harvest was lower in yield but of good quality.

2010. A rainy and particularly cold year with temperatures one or more degrees below the average. Under these conditions, production has been higher than in the previous year, with a slightly lower alcohol content, excellent acidity and good phenolic maturity.

Year vines planted: 1964 - 1979

Surface area: 29 Ha/ 72 acres

Soil:

Very deep soil with basic pH, moderate water retention capacity and medium active lime content. Made up of gravel (limestone, dolostone) and alluvial limestone from the Miocene age.

Weather conditions:

A rainy and particularly cold year with temperatures one or more degrees below the average. Under these conditions, production has been higher than in the previous year, with a slightly lower alcohol content, excellent acidity and good phenolic maturity.

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Rainfall:

Annual average: 549 mm
Annual total: 734 mm
Maximum: May: 128 mm - October:
138 mm

Temperature:

Annual average : 14.3 °C
Average: 13.7°C
Maximum average: July: 24.2°C
Minimum average: 6°C

