A legendary legacy

Mas La Plana

2011

Antología
MIGUEL TORRES
Desde 1678

DO: Penedès

Grape varieties: Cabernet Sauvignon

Date grapes picked: From the 27th of September

Winemaking:

Number of days of skin contact: 15-25 days
Type of fermentation: In stainless steel tanks under controlled temperature.
Number of days of fermentation: 7 days
Fermentation temperature: 25-28ºC
Ageing: The wine is aged for 18 months in new French oak barrels from Tronçais and Nevers from a selection of the best coopers.
Bottling month: July 2013

Technical data:

Alcohol level: 14.5% vol.
pH: 348
Total acidity: 5.5 g/L (a. tartaric)
Residual sugar: 1.5 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:

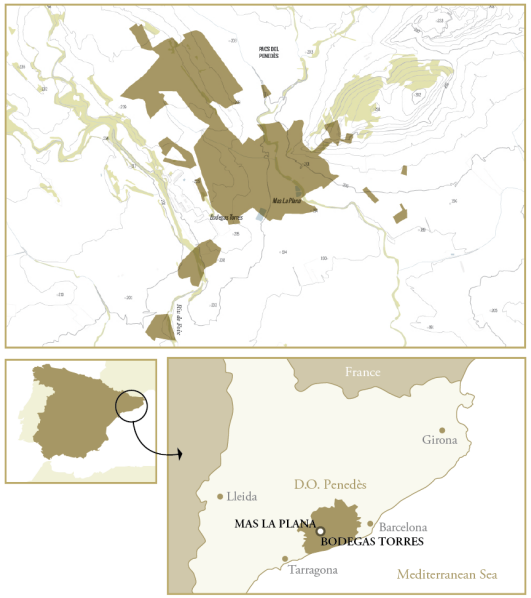
Standard (75 cl): 91300
Magnum (150 cl): 2341
Jeroboam (300 cl): 60
Matusalem (600 cl): 15

Awards:

- 2012 vintage: Gold Medal, International Wine Challenge 2017
- 2012 vintage: 95 points, Decanter Wine Awards 2017
- 2011 vintage: Winner, Wines from Spain Awards 2016
- 2011 vintage: 93 points, Wine Spectator 2016
- 2010 vintage: Gold Medal, International Wine Challenge 2015
- 2010 vintage: 92 points, Wine Spectator 2015
- 2010 vintage: The Global Masters - Gold Medal, The Drinks Business 2014
- 2009 vintage: 92 points, Tasted Journal 2015
- 2009 vintage: Gold Medal, International Wine Challenge 2014
- 2009 vintage: 93 points, Tasted Journal 2014







Estate of origin: Mas La Plana

Location: Alt Penedès, Catalunya

Story: The first vintage of this wine dates back to 1970 when it was released under the name Gran Coronas, black label. Although 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: 4593 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 alternating layers of gravel, sand and clay.

Weather conditions:
2011 was a rainy year, and although temperatures were generally normal, the start to the vegetative cycle was very cold and rainy, and the ripening period very hot and dry. The vegetative cycle experienced irregular rainfall: the first half of the cycle was very rainy, and the second half was very dry. In terms of temperature, the vegetative cycle started out cold, especially as far as highs were concerned (3ºC below average), and ended up hot (with 1ºC above-average nighttime lows).

Precipitation:
- Annual average (historical): 549 mm
- Annual total (current vintage): 697 mm

Temperature:
- Annual average (historical): 14,3ºC
- Annual average (current vintage): 14,9ºC