

TORRES



# Mas La Plana 2003



**Appellation of origin:** Penedès  
**Single vineyard of:** Mas La Plana  
**Grape varieties:**  
100% Cabernet Sauvignon

**Area:** 29 Ha. / 72 acres  
**Yield per hectare:** 5.500 Kgs/hectare (2.45 Tons per acre) (Only the best grapes are selected).

**Vinification:**

**Number of days of skin contact:** 28 days  
**Number of days of fermentation:** 7 days  
**Type of fermentation:** Stainless steel under controlled temperature  
**Fermentation temperature:** 28-30°C / 82-86°F

**Length and type of aging:**

Aged for 18 months in new French oak casks (Tronçais and Nevers).  
**Month wine was bottled:** August 2005

**Technical data:**

**Alcohol level:** 14%  
**pH:** 3.58  
**Acid level:** 5.5

**Approximate lifespan in a proper cellar:** Properly cellared, this wine will improve over the next 7 - 9 years.

**Formats available:** 75 cl, 150 cl

**Tasting notes:** (June 2006: Intense dark ruby colour. Intense and complex aroma with hints of cherry and blackberry; of coffee and vanilla. Oily palate of great dimension, with sensual tannins that offer nuances of blackcurrant jam, clove and liquorice... Then, in the aftertaste, the expression of its ageing in new oak emerges (aromas of toast and coffee). Aged for 18 months in new French oak casks (Tronçais and Nevers).

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

**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.