



Torres

Torres Mas La Plana is an iconic Spanish wine from the prestigious Familia Torres. This exceptional Cabernet Sauvignon hails from the Penedès region and has been acclaimed worldwide for its remarkable quality and distinctive character.



Mas La Plana 2018

Penedès, Spain

Region and Vineyards

Mas La Plana is located in the heart of **Penedès**, specifically in the subzone of Turons de Vilafranca. The vineyard spans 29 hectares, divided into ten plots on two levels. The lower level features loamy soils, while the higher level consists mainly of marlstone.

The region benefits from a **Mediterranean climate**, which, combined with the well-adapted old Cabernet Sauvignon vines planted between 1964 and 1979, produces wines of exceptional balance and expression .

Winemaking

Mas La Plana is crafted from **100% Cabernet Sauvignon grapes**. The winemaking process includes 15-25 days of skin contact and fermentation in temperature-controlled stainless steel tanks and oak foudres at 25-28°C for 7 days. The wine is aged for **18 months in French oak barriques** (91% new), 30 hl foudres (5%), and stainless steel tanks (4%). This meticulous process ensures a wine of great depth and complexity .

Tasting Notes

- **Color:** Deep ruby red.
- **Aroma:** Intense and complex, with notes of blackberries, cassis, and chocolate, complemented by hints of tobacco, cedar, and finely roasted spices.
- **Palate:** Rich and full-bodied, with flavors of ripe berry fruit, snappy acidity, and elegant tannins. The finish is smooth and balanced, with lingering notes of cocoa powder and savory spices .

Did you know?

Mas La Plana gained international fame in 1979 when it won the Gault & Millau Wine Olympics in Paris, surpassing some of the world's greatest Cabernets. This victory marked a significant achievement for Spanish wine and established Mas La Plana as a benchmark for quality .

Alcohol :14,50 %

Composition: 100% Cabernet Sauvignon



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Wine Pairing Ideas

Mas La Plana pairs beautifully with a variety of dishes:

- Grilled Ribeye Steak: The robust tannins and rich fruit flavors complement the savory, juicy qualities of the steak.
- Lamb Chops with Rosemary: The wine's herbal notes and acidity balance the rich, gamey flavors of the lamb.
- Aged Cheddar: The wine's complexity and depth enhance the sharp, nutty characteristics of aged cheddar (Wine Enthusiast) .

James Suckling (JS) : 94 Points (2018)



Complex, fine nose with some cigars, tobacco, cedar wood, chili chocolate and olives alongside blackberries and finely roasted spices. Some cocoa powder savoriness, too. Palate is juicy, savory and precise with a medium to full body, showing silky and refined tannins with tension and resolve. Beautiful length with finesse, restraint and elegance here. Drink or hold.

Robert Parker (RP) : 93 Points (2018)



The 100% Cabernet Sauvignon 2018 Mas La Plana was produced from a cool and late harvest of the vines planted between 1964 and 1979 in the Mas La Plana estate in Penedès at 225 meters in altitude on gravel, sand and clay soils. It fermented in 10,000-liter oak foudres with indigenous yeasts and matured in French oak barrels, 55% of them new, 20% in foudre and 25% in stainless steel for nine to 15 months, depending on the plot. This is very peppery and spicy, cool and varietal with a Mediterranean accent. This is the vineyard where they started with regenerative agriculture. It's minty and has fine-grained tannins, spicy, herbal and fresh, reflecting a cooler year with more rain. In 2016, they introduced oak vats for the fermentation. They are also going for larger volumes for élevage and some wine kept in stainless steel. The best vintages at Mas la Plana are always the cooler years.

Decanter (DCT) : 97 Points (2017)



Inviting mint, floral, cassis, clove and cinnamon nose. Juicy, lively and fresh on entry, with densely-packed soft black fruits, blackcurrant jam and spice. Textural and long with fine silky tannins and tidily-integrated acidity. Superb overall length and finish.

