

# FAMILIA TORRES



## MILMANDA 2018

*Milmanda was historically part of a route of medieval castles that sheltered Christians during the period of the Reconquista. The Torres Family acquired ownership of the land in 1979 and restored the castle to its historical glory. Chardonnay vines were planted in 1980 surrounding the castle to produce this expressive single vineyard wine.*

### 2018 VINTAGE NOTES:

Generally speaking, the 2018 harvest came significantly later than in previous years due to mild temperatures in spring and summer. A cool and rainy spring gave way to a mild summer, and the end of the ripening period was cool and humid. Fruit maturation was slow and regular, and the grapes were healthy and perfectly ripe at harvest time.

### VINEYARDS:

**Varietal Composition:** 100% Chardonnay

**Appellation:** DO Conca de Barberà

**Soil:** Deep silt-rich calcareous clay soils that are moderately well drained and have a very high water holding capacity. They encourage balanced vegetative growth in Chardonnay and produce wines that are very varietally expressive and well suited to barrel aging.

### VINIFICATION:

**Fermentation:** Barrel fermented and later partial malolactic fermentation (20%)

**Aging:** In 300-liter barrels (80% new oak), followed by 10 months of lees aging in vats.

### TECHNICAL DETAILS:

**Alcohol:** 13.5%

**pH:** 3.1

**Total Acidity:** 6.3 g/L

**Residual Sugar:** 1.2 g/L

### TASTING NOTES:

Milmanda is a crisp, refreshing white wine with lively aromatic expression and a medium body. Notes of oak and orchard fruit dominate the palate supported by layers of ripe pineapple, bright citrus and a smoky finish. This is a Chardonnay to enjoy with roast pork or barbecued seafood.



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