

FAMILIA TORRES



MILMANDA 2020

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.

2020 VINTAGE NOTES:

The 2020 vintage was marked by an important advance due to the conditions weather throughout the year. After a mild and dry winter, we arrived at a very rainy spring with steady temperatures, and a very warm month of May. The summer was drier, with normal temperatures and only a few punctual days of strong heat. With these conditions the harvest was earlier compared to other years. It should also be noted that due to the wet conditions during spring, the region suffered certain attacks of mildew and oidium in the Chardonnay varietal. However, thanks to our viticulture team, we managed to maintain a good health status of the grape.

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 and in 1500 liter foudres for four months (50% new).

Followed by aging on its lees for 12 months.

TECHNICAL DETAILS:

Alcohol: 13.5%

pH: 3.25

Total Acidity: 6.25 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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