

FAMILIA TORRES



2014 MILMANDA CHARDONNAY DO CONCA DE BARBERÀ

WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, over 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children — a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties.

WINE

Milmanda is a historic estate whose origins trace back to the Middle Ages, when the castle served as a refuge during the Reconquista. The 12th century brought peace to the region and with it, the return of grape growing and winemaking. Today, the Torres family cultivates Chardonnay around the historic castle. Milmanda was first produced in the mid-1980s as a tribute to the Cistercian monks who came to the region from Burgundy, the home of Chardonnay.

VINEYARDS

Planted exclusively to Chardonnay over 30 years ago, this 15-hectare vineyard sits below Milmanda Castle, sheltered by the Sierra de Prades, where Mediterranean

influence is tempered by a more continental climate. Deep calcareous clay soils rich in silt—well-drained yet water-retentive—promote balanced growth and produce expressive Chardonnay well-suited to barrel aging.

VINTAGE NOTES

Generally speaking, 2014 vintage was a rainy year, but much of the vegetative cycle experienced regular rainfall. For most of the year the temperatures were warm and saw fluctuations throughout, with a cooler July and August.

WINEMAKING

The Chardonnay is barrel fermented with 55% of the wine undergoing malolactic fermentation. The wine was then aged for 12 months on lees in 300 liter French oak barrels (60% new).

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.

VINEYARD

Region: Catalunya
Appellation: Conca de Barberà
Soil: Deep, silt-rich, calcareous clay soils
Age/Exposure: 34 years old
500m elevation; NE orientation
Vineyard Size: 37 acres
Eco-Practices: Sustainable; Regeneratively farmed

WINEMAKING

Varietals: Chardonnay
Aging: Aged for 12 months on lees in 300-liter French oak barrels (60% new)

TECHNICAL DETAIL

Alcohol: 14%
Residual Sugar: 1 g/L
Total Acidity: 5.1 g/L
pH: 3.36

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