

# FAMILIA TORRES



## 2021 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

The Milmanda Estate is home to a castle that was once part of a route of medieval castles that provided shelter to Christians during the period of the Reconquista. The 12th century brought peace to the region and with it, the return of grape growing and winemaking. In the vineyards surrounding the castle, the Torres family now grow Chardonnay to produce this exclusive wine.

### VINEYARDS

The Milmanda vineyards have deep, silt-rich, calcareous clay soils that are moderately well draining and have a very high water holding capacity. This soil encourages balanced vegetative growth in Chardonnay and produces wines that are very varietally expressive and well suited to barrel aging. The soil is composed of reddish marl formations dating back to the Oligocene period.

### VINTAGE NOTES

The 2021 vintage was, in general, a normal year in terms of rainfall, although spring was drier than usual. Rainfall in June and July favored healthy development of fruit. Rain in September led to some botrytis in the vineyard. Temperatures were cool in general, however a warm February brought an early bud break and summer saw higher than average maximum temperatures.

### WINEMAKING

Fermentation in a mixture of barrel (80%) and foudres (20%) without malolactic fermentation. The wine was then aged for 4 months in 300-litre barrels and 1500-litre foudres (50% new) followed by an aging on its lees in tanks for 12 months.

### TASTING NOTES

Fragrant nose of white flowers and fresh almonds with nice acidity. Textured, with a long finish.



### VINEYARD

Region:	Catalunya
Appellation:	Conca de Barberà
Soil:	Deep, silt-rich, calcareous clay soils
Age/Exposure:	41 years old 500m elevation; NE orientation
Vineyard Size:	37 acres
Eco-Practices:	Sustainable; Regeneratively farmed

### WINEMAKING

Varietals:	Chardonnay
Aging:	Aged for 4 months in 300 liter barrels and 1500 liter foudres, with 50% new French oak. It is subsequently aged for 12 months on lees in tank.

### TECHNICAL DETAIL

Alcohol:	13.5%
Residual Sugar:	0.7 g/L
Total Acidity:	6.12 g/L
pH:	3.27