

FAMILIA TORRES



2022 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, once a medieval refuge during the Reconquista, saw grape growing return in the 12th century. Today, the Torres family cultivates Chardonnay around the historic castle to craft this exclusive wine.

VINEYARDS

The Milmanda vineyards feature deep, calcareous clay soils rich in silt, with good drainage and high water retention. These soils support balanced Chardonnay growth, yielding expressive wines ideal for barrel aging. The reddish marl formations date back to the Oligocene period.

VINTAGE NOTES

The vintage was marked by above average temperatures with intense heatwaves from May to August. Although the start of the growing season experienced a period of frost, damage to the vines was mitigated. Precipitation was generally scarce and concentrated at the beginning of the cycle, which favored good initial water accumulation. Some isolated storms in August doubled the usual precipitation for that month, benefiting the development of harvest.

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 lees aging in tanks for 12 months.

TASTING NOTES

A refined, medium-bodied Chardonnay with bright acidity framing layers of poached pear, golden apple, and Meyer lemon zest. Subtle notes of toasted hazelnut add depth, while a touch of spice lingers through the long, mineral-driven finish.

VINEYARD

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| Region: | Catalunya |
| Appellation: | Conca de Barberà |
| Soil: | Deep, silt-rich, calcareous clay soils |
| Age/Exposure: | 42 years old 500m elevation; NE orientation |
| Vineyard Size: | 37 acres |
| Eco-Practices: | Sustainable; Regeneratively farmed |

WINEMAKING

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| 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

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| Alcohol: | 13.5% |
| Residual Sugar: | 1.1 g/L |
| Total Acidity: | 6.25 g/L |
| pH: | 3.2 |

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