

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 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 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

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

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:	1.1 g/L
Total Acidity:	6.25 g/L
pH:	3.2