Leyenda de una herencia

Milmanda

2018

DO: Conca de Barberà

Grape variety: Chardonnay

Date grapes picked: From 14th of September

Winemaking:

Type of fermentation: Barrel fermented (100%) and later partial malolactic fermentation (20%).
Length of alcoholic fermentation: 2-3 weeks
Fermentation temperature: 16ºC
Ageing: Aged in 300-liter barrels (80% new French oak) for 4–6 months. Followed by 10 months of lees aging in vats.
Bottling month: December of 2019

Technical data:

Alcohol level: 13.5% vol.
pH: 3.1
Total acidity: 6.3 g/L (tartaric a.)
Residual sugar: 1.2 g/L - Internal data -
Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 4-6 years

The following number of bottles have been produced in this vintage:

Borgoñesa (75 cl): 24.448
Magnum (150 cl): 116
Jeroboam (300 cl): 20

Vintage comments:

The 2018 harvest came significantly later than in previous years due to mild temperatures in spring and summer. A cool and rainy spring gave way to a mild summer, and the end of the ripening period was cool and humid. Fruit maturation was slow and regular, and the grapes were healthy and perfectly ripe at harvest time. A good vintage overall for Conca de Barberà Chardonnay.

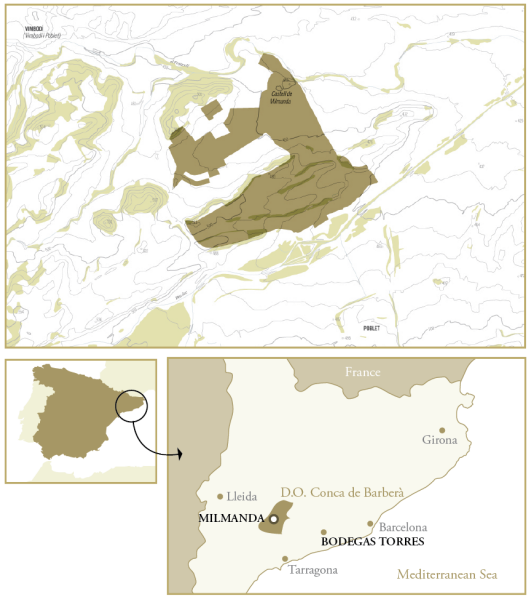
Awards:

- 2018 vintage: 98 points, Grupo Gourmets 2022
- 2018 vintage: 97 points, Vivir el vino 365 vinos al año 2022
- 2018 vintage: 95 points, Proensa 2022
- 2018 vintage: 94 points, Peñín 2022
- 2018 vintage: 95 points, JamesSuckling.com 2021
- 2018 vintage: 92 points, 100% Blind Tasted - Andreas Larsson 2021
- 2017 vintage: 97 points, Grupo Gourmets 2021
- 2017 vintage: 93 points, VINOUS - Joshua Raynolds 2021
- 2017 vintage: 92 points, 100% Blind Tasted - Andreas Larsson 2021
- 2017 vintage: 91 points, The global Masters 2021

Antología
MIGUEL TORRES
Desde 1678







Estate of origin: Milmanda

Location: Conca de Barberà

Story: 1,000 years of history.
Milmanda was part of a route of medieval castles that sheltered Christians during the period of the Reconquista. The 12th century brought peace to the region and with it the return of winegrowing. In the vineyards around the castle, the Torres family now grows Chardonnay to produce this exclusive wine.

Year vines planted: 1980

Surface area: 15 ha/ 37 acres

Elevation: 500 m

Slope: 0-5%

Orientation: NE

Yield: 5.230 Kg/ha. Manual selection of grape

Soil:
Deep silt-rich calcareous clay soils that are moderately well drained and have a very high wáter holding capacity. They encourage balanced vegetative growth in Chardonnay and produce wines that are very varietally expressive and well suited to barrel aging. Reddish marl formations dating from the Oligocene period.

Precipitation:
- Annual average (historical): 587 mm
- Annual total (current vintage): 843 mm

Temperature:
- Annual average (historical): 13.9ºC
- Annual average (current vintage): 14.2ºC