

Leyenda de una herencia

Milmanda

2019

DO: Conca de Barberà

Grape variety: Chardonnay

Date grapes picked: From the 9th of September

Winemaking:

Type of fermentation: Barrel fermented (100%) and later partial malolactic fermentation (20%).

Length of alcoholic fermentation: 2-3 weeks

Fermentation temperature: 16°C

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: June of 2021

Technical data:

Alcohol level: 13.5% vol.

pH: 3.30

Total acidity: 6 g/L (tartaric a.)

Residual sugar: 0.8 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): 5.355

Magnum (150 cl): 149

Jeroboam (300 cl): 15

Vintage comments:

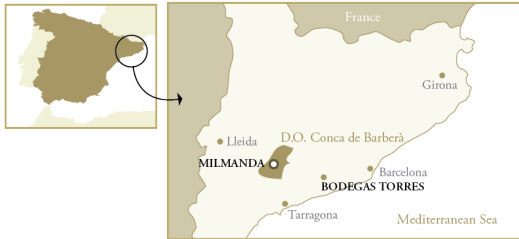
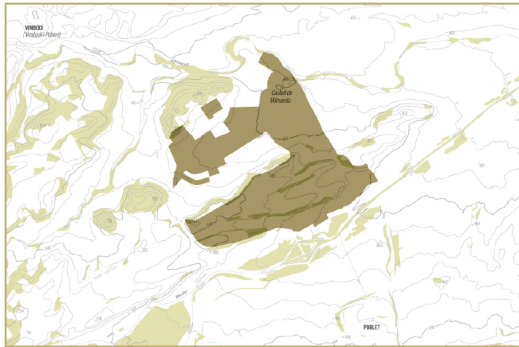
The harvest in Conca de Barberà was conditioned by a generally dry year with rather mild temperatures. The winter was quite dry with normal temperatures, followed by a wetter, cooler spring and a rather dry summer with moderate temperatures except for a few heat spikes during the month of July. Milder temperatures in August allowed for slow, gradual ripening, resulting in perfectly healthy grapes that attained an optimal level of maturity. A good vintage overall for Conca de Barberà Chardonnay.

Awards:

- 2018 vintage: 95 points, JamesSuckling.com 2021
- 2018 vintage: 92 points, 100% Blind Tasted - Andreas Larsson 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
- 2017 vintage: 90 points, Wine Spectator 2021
- 2017 vintage: 95 points, JamesSuckling.com 2020
- 2017 vintage: 93 points, Decanter 2020
- 2017 vintage: 90 points, Wine Enthusiast 2020
- 2016 vintage: 93 points, VINOUS - Joshua Raynolds 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: 2477 Kg/ha. Manual selection of grape

Soil:

Deep silt-rich calcareous clay soils that are moderately well drained and have a very high water 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): 443 mm

Temperature:

Annual average (historical): 13.9°C

Annual average (current vintage): 14.1°C