

Leyenda de una herencia

Milmanda

2020

DO: Conca de Barberà

Grape variety: Chardonnay

Date grapes picked: From the 3rd of September

Winemaking:

Type of fermentation: In barrels (80%) and foudres (20%) without malolactic fermentation.

Length of alcoholic fermentation: 2-3 weeks

Fermentation temperature: 16°C

Ageing: Aged for 4 months in 300-litre barrels and 1500-litre foudres, 50% comprised of new French oak. The wine then aged on its lees in tanks for 12 months.

Bottling month: June of 2022

Technical data:

Alcohol level: 13.5% vol.

pH: 3.25

Total acidity: 6.25 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): 11.959

Magnum (150 cl): 345

Jeroboam (300 cl): 11

Vintage comments:

The harvest in Conca de Barberà came early due to the weather conditions throughout the year. After a mild and dry winter, we had a very rainy spring with mild temperatures but a very warm May. The summer was drier, with normal temperatures and only a few extremely hot days. These conditions led to a premature harvest, and also challenging due to higher humidity levels than usual. Even so, it was possible to maintain a good sanitary state of the grapes.

Awards:

- 2019 vintage: 97 points, Proensa 2023
- 2019 vintage: 97 points, Wine Enthusiast 2023
- 2019 vintage: 90 points, Wine Spectator 2023
- 2019 vintage: 93 points, JamesSuckling.com 2022
- 2019 vintage: 92 points, Wine Advocate (Luís Gutierrez) 2022
- 2018 vintage: 98 points, Semana Vitivinícola 2023
- 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


Antología.
MIGUEL TORRES
Desde 1678





Year vines planted: 1980

Surface area: 15 ha/ 37 acres

Elevation: 500 m

Slope: 0-5%

Orientation: NE

Yield: Aprox. 1900 Kg/ha. Selección manual de los racimos

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:

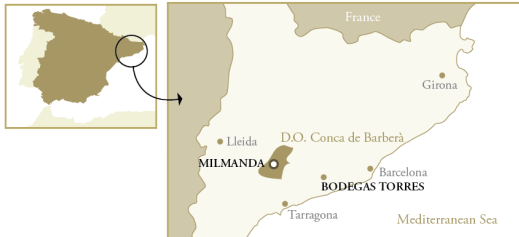
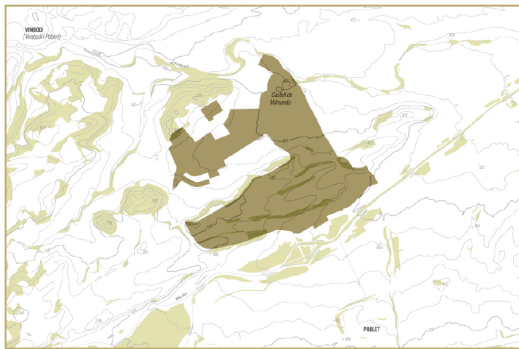
Annual average (historical): 587 mm

Annual total (current vintage): 518 mm

Temperature:

Annual average (historical): 13,9°C

Annual average (current vintage): 14,1°C



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.