

Leyenda de una herencia

Milmanda

2021

DO: Conca de Barberà

Grape variety: Chardonnay

Date grapes picked: From the 9th 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: April of 2023

Technical data:

Alcohol level: 13.5% vol.

pH: 3.27

Total acidity: 6.12 g/L (tartaric a.)

Residual sugar: 0.7 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): 24.201

Magnum (150 cl): 400

Jeroboam (300 cl): 19

Vintage comments:

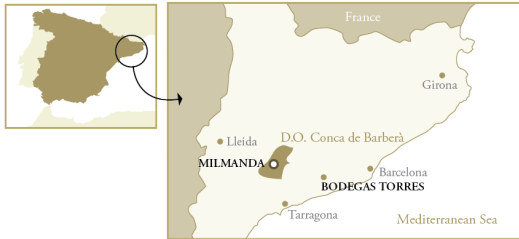
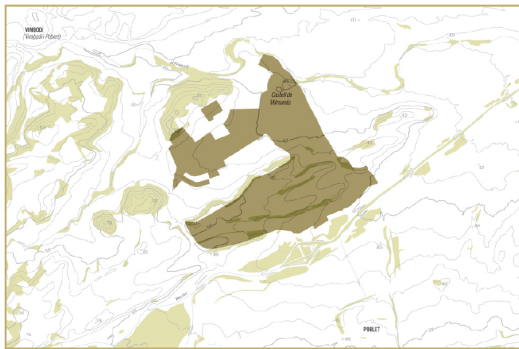
Generally speaking, 2021 was a normal year in terms of precipitation, although the spring was drier than usual. Rainfall in June and July contributed to the proper growth and maturation of the grapes. There was little rainfall in September, but it did cause a few sporadic and isolated incidents of botrytis. Temperatures were cooler than usual overall, but February was warm, bringing budbreak forward, and the summer saw higher-than-average maximum temperatures.

Awards:

- 2021 vintage: 92 points, JamesSuckling.com 2023
- 2021 vintage: 92 points, JamesSuckling.com 2021
- 2020 vintage: 97 points, Grupo Gourmets 2024
- 2020 vintage: 97 points, Proensa 2024
- 2020 vintage: 97 points, Vivir el vino 365 vinos al año 2024
- 2020 vintage: 97 points, Wine Enthusiast 2024
- 2020 vintage: 94 points, Peñín 2024
- 2020 vintage: 92 points, Robert Parker's Wine Advocate 2024
- 2020 vintage: 94 points, JamesSuckling.com 2023
- 2020 vintage: 94 points, JamesSuckling.com 2020


Antología.
MIGUEL TORRES
Desde 1878





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: 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): 490 mm

Temperature:

Annual average (historical): 13.9°C

Annual average (current vintage): 13.7°C