

Leyenda de una herencia

Milmanda

2016

DO: Conca de Barberà

Grape varieties: Chardonnay

Date grapes picked: From the 7th of September

Winemaking:

Type of fermentation: Barrel fermented (100%) and later partial malolactic fermentation (50%).

Number of days of fermentation: 2-3 weeks

Fermentation temperature: 16°C

Ageing: Aged in 300-liter barrels (60% new oak) for 4–6 months. Followed by 10 months of lees aging in vats.

Bottling month: March of 2018

Technical data:

Alcohol level: 13,5% vol.

pH: 3.19

Total acidity: 5,3 g/L (tartaric a.)

Residual sugar: 0.6 g/L

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): 22.806

Magnum (150 cl): 106

Jeroboam (300 cl): 17

Vintage comments:

The 2016 growth season experienced normal precipitation levels in keeping with the annual average. Temperatures were within normal range during the vegetative cycle, with spells of warmer weather.

Awards:

- 2015 vintage: 94 points, Decanter 2018
- 2015 vintage: 93 points, JamesSuckling.com 2018
- 2015 vintage: Gold Medal, International Wine Challenge 2017
- 2015 vintage: 90 points, Decanter
- 2014 vintage: 90+ puntos, Wine Advocate 2018
- 2014 vintage: 94 points, JamesSuckling.com 2017
- 2013 vintage: 91 points, Wine Advocate 2018
- 2012 vintage: 90 points, Wine Advocate 2016
- 2012 vintage: Gold Medal, Chardonnay du Monde 2014
- 2012 vintage: The Global Masters - Gold Medal, The Drinks Business 2013



Antología.
MIGUEL TORRES
Desde 1678





Year vines planted: 1980

Surface area: 15 ha/ 37 acres

Elevation: 500 m

Slope: 0-5%

Orientation: NE

Yield: Yield: 5,000 Kg/ha. Manual selection of grape clusters.

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:

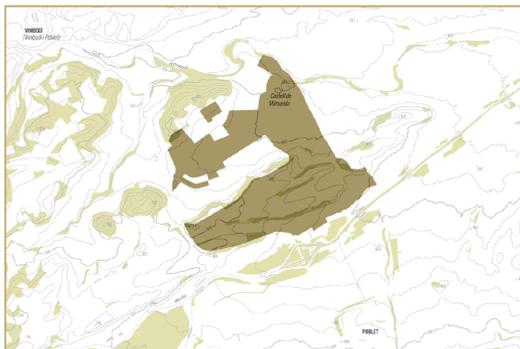
Annual average (historical): 587 mm

Annual total (current vintage): 540 mm

Temperature:

Annual average (historical): 13.9°C

Annual average (current vintage): 13.9°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.

