

Torres

Torres Milmanda is a luxurious Chardonnay from the historic Conca de Barberà appellation, delivering a blend of elegance, complexity, and a connection to its medieval heritage.

FAMILIA TORRES
Desde 1870

Milmanda 2021

, Spain



Alcohol :13,50 %

Composition: 100% Chardonnay

Region and Vineyards

The **Conca de Barberà** appellation in **Catalunya, Spain**, is celebrated for its diverse microclimates and historical significance. The **Milmanda Estate** is located at an elevation of **500 meters** with a **northeast orientation**, surrounded by a medieval castle that once served as a refuge during the Reconquista. The Torres family cultivates **37 acres** of Chardonnay in this extraordinary setting.

The vineyard soils are **deep, silt-rich calcareous clay**, moderately well-draining with a high water-holding capacity. These conditions encourage balanced vine growth and result in wines with pronounced varietal character and an affinity for barrel aging. The soil is formed from **reddish marl formations** dating back to the Oligocene period, further enriching the complexity of the grapes.

Winemaking

This vintage experienced favorable conditions, with normal rainfall overall but a drier-than-usual spring. Rain in June and July supported healthy fruit development, while cooler temperatures throughout the season preserved freshness and acidity. However, late September rains introduced some botrytis, challenging the vintage's precision.

This wine is made exclusively from **Chardonnay**, with fermentation occurring in **80% barrels** and **20% foudres** to enhance complexity. No malolactic fermentation was performed to retain natural acidity. The wine aged for **4 months in 300-liter barrels and 1500-liter foudres**, with **50% new French oak**, followed by an additional **12 months on its lees in tanks**, creating texture and depth.

Tasting Notes

- **Color**: Pale gold with luminous highlights.
- **Aromas**: Fragrant notes of **white flowers**, **fresh almonds**, and hints of citrus zest, with a delicate oak influence.
- **Palate**: Elegant and textured, with vibrant acidity and flavors of **ripe peach**, **green apple**, and subtle minerality. The finish is long and persistent, leaving a creamy, satisfying impression.

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Did you know?

The **Milmanda Estate** is steeped in history, with its castle serving as part of a medieval network of fortifications that protected Christians during the Reconquista. This historical setting underlines the wine's connection to the land and its enduring legacy.

Wine Pairing Ideas

- **Grilled lobster with lemon butter**: Enhances the wine's creamy texture and vibrant acidity.
- **Risotto with wild mushrooms and Parmesan**: Complements the wine's minerality and depth.
- **Roasted chicken with herbs and garlic**: Balances the wine's oak and fresh fruit notes.
- **Soft-ripened goat cheese**: Highlights the wine's floral and nutty aromatics.



Wine Spectator (WS) : 91 Points (2021)

A sleek, layered, medium-bodied white, with well-cut acidity defining flavors of golden apple, pear, Meyer lemon peel and peach skin, plus a hint of chopped hazelnut. Well-spiced and minerally on the lingering finish. Drink now through 2031. 1,063 cases made, 80 cases imported.



Wine Enthusiast (WE) : 97 Points (2020)

A stellar Chardonnay coming out of Spain, this wine offers aromas of Fuji apple, oyster shell and lemon peel. Medium-golden yellow in the glass, it has a soft, creamy texture and flavors of yellow plum, pineapple, lemon curd and flint. There is a nice interplay of brilliant acidity and palpable minerality that stimulates the palate.



James Suckling (JS) : 94 Points (2020)

This has a pretty nose of baked pears, custard, pie crust, macadamia nut and apricots. Bright on the palate, with lemons, crushed stones and fine lees. Medium- to full-bodied yet vibrant and fresh, showing some complexity already, with a salty undertone in the long finish. The first Milmanda that does not have malolactic fermentation. Chardonnay. Drink or hold.