

# MILMANDA 2015, TORRES

## YOUR NOTES

103540QC-STK | 750MLX6 | 14.00 %

COLOR  
WHITE

---

VARIETY  
CHARDONNAY

---

COUNTRY  
SPAIN

---

REGION  
CATALUNYA

---

APPELLATION  
DO CONCA DE BARBERA

---

VINTAGE  
2015

**\$57.01**



COLOR

---

---

---

---

---

---

---

---

BOUQUET

---

---

---

---

---

---

---

---

TERROIR

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.

TASTING NOTES

Average to strong in intensity, the nose displays remarkable complexity and elegance, bringing together a whole series of aromas characteristic of this wine. The nose presents notes of ripe fruit, particularly pineapple and banana. Oak aging imparts creamy, toasted nuances as well as notes of toffee.

PRODUCER

**TORRES SPAIN**

AGRICULTURE

**Sustainable Practices**

VINIFICATION AND AGING

Type of fermentation: Barrel fermented (100%) followed by partial (55%) malolactic fermentation. ☒  
Number of days of fermentation: 2-3 weeks ☒  
Fermentation temperature: 16°C ☒  
Ageing: Aged in 300-liter barrels. 60% new French oak sourced from Nevers. 12 months lees aging. ☒

PALATE

---

---

---

---

---

---

---

---