

# Clos Ancestral

PROJECTE DE RECUPERACIÓ  
DE VARIETALS AUTÒCTONS ANCESTRALS

VINTAGE: 2021

TYPE OF WINE: Red wine Organic

DO: Penedès

GRAPE VARIETIES: Moneu, Tempranillo and Garnacha

## WINEMAKING

Number of days of skin contact: 5 days

Type of fermentation: In stainless Steel under controlled temperature. Malolactic fermentation in stainless steel and second-fill barrels.

Length of alcoholic fermentation: 10 days

Fermentation temperature: 25°C

Ageing: Approximately 60% of the wine was fermented in second-fill barrels for 10 months, the rest in stainless steel. The Moneu variety was partially aged in vats and amphorae.

Bottling month: June of 2022

## TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.6 g/L

Total acidity: 4.7 g/L (tartaric a.)

Residual sugar: <0.5 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 5 years

## AVAILABLE FORMATS

75 cl

## TASTING NOTES

Very opaque cherry red (impressive colour intensity). Delicate nose with fine floral (violets) and fruit (redcurrant jam) notes. Light and lovely, with a seamless evolution across the palate.

## SERVING SUGGESTIONS

The finesse and versatility of the wine allow for a variety of pairings with medium-aged cheeses and charcuterie, lean cuts of meat like sirloin or rump steak, and fish in cream or butter-based sauces. Rice dishes like a veggie and meat paella de montaña or risotto ai funghi also make for a good match. Ideal serving temperature: 14–16°C

## LEGACY

Vineyards have existed around Castell de la Bleda for more than 2,000 years, a winegrowing enclave in the heart of Penedès, the region Familia Torres calls home. Iberian, Roman, and medieval vestiges have been found in the area, as well as from the time immediately before the phylloxera blight. Since the early 1980s, we have been committed to the recovery of ancestral varieties to help restore the viticultural heritage of Catalonia while seeking solutions to combat climate change. Over time we have observed how some of these varieties not only display great enological potential but are also extremely resistant to high temperatures and drought. This is true of Moneu, an ancestral variety indigenous to Penedès, which we reintroduced with plantings in the vineyards of Castell de la Bleda. The fact that we can now add Moneu to the Clos Ancestral blend fills us with great joy.



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## TERROIR

### Soil

The Moneu variety grows in deep, yellowish grey-brown soils with a loamy texture. They are poor in organic matter with high levels of calcium carbonate. The Tempranillo and Garnacha vines grow in calcareous clay soils.

### Weather conditions

The 2021 vintage was among the driest years in the Penedès region. Precipitation levels during the growth season were at a minimum. At the beginning of the harvest, a rainy period combined with morning humidity caused isolated incidences of botrytis, which conditioned the course of the harvest.

Temperatures throughout the year varied, with very warm weather in February, which brought the beginning of the growth season forward, but a cold start to the spring. During the summer, maximum temperatures were high, but lows were within normal range, and the end of the growth season was colder than usual.

### Precipitation

Annual total (current vintage): 418 mm

### Temperature

Annual average (current vintage): 15°C