

Clos Ancestral

PROJECTE DE RECUPERACIÓ
DE VARIETALS AUTÒCTONS ANCESTRALS

VINTAGE: 2022

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: May of 2023

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.67 g/L

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

Residual sugar: 0.4 g/L - Internal data-

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

Dark cherry red colour. Intense nose laden with ripe fruit notes (raspberry jam) over toasted undertones and lively spicy nuances. Firm on the palate, with a backbone of fine pleasant tannins.

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 paella with vegetables and meat or mushroom risotto 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

In the Penedès region, 2022 was a very dry year. Precipitation levels stayed low throughout the growth season, especially towards the end, which was very dry and received negligible amounts of rainfall. Temperatures were higher than usual throughout the year with several heat waves during the spring and summer. Temperatures remained high during the ripening period as well.

Precipitation

Annual total (current vintage): 311 mm

Temperature

Annual average (current vintage): 16.6°C

AWARDS

- 92 points, ABC 2024 (Spain)
- 91 points, JamesSuckling.com (Hong Kong)