

# Clos Ancestral

PROJECTE DE RECUPERACIÓ  
DE VARIETALS AUTÒCTONS ANCESTRALS

VINTAGE: 2023

TYPE OF WINE: White wine Organic

DO: Penedès

GRAPE VARIETIES: Forcada and Xarel·lo

## WINEMAKING

Type of fermentation: In stainless steel under controlled temperature.

Length of alcoholic fermentation: 10-12 days

Fermentation temperature: 15-17°C

Ageing: For 3 months on fine lees

Bottling month: From March of 2024

## TECHNICAL DATA

Alcohol level: 12.5% vol.

pH: 2.93

Total acidity: 6.1 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: 2-3 years

## AVAILABLE FORMATS

75 cl

## SERVING SUGGESTIONS

Ideal as an aperitif. A wonderful accompaniment for lightly seasoned dishes with simple ingredients, such as raw or fried seafood, oysters and prawns in their shells, and plain grilled fish such as sea bass. Pairs very well with young goat's cheeses or salads with fresh herbs. Excellent alongside Japanese dishes such as sushi and sashimi, as well as fried and steamed dim sum based around seafood and salmon, for example. Serve at 8–10°C

## LEGACY

Forty years ago, Familia Torres embarked on a project to recover ancestral varieties, resulting in wines like Clos Ancestral, born of a viticultural archaeology effort aimed at restoring a shared heritage. Forcada was the first pre-phylloxera white variety to be recovered and vinified. Blended with Xarel·lo, it endows the wine with incomparable authenticity.



# Clos Ancestral

PROJECTE DE RECUPERACIÓ  
DE VARIETALS AUTÒCTONS ANCESTRALS

---

## TERROIR

### Soil

Deep calcareous clay soils, reddish in colour with a predominance of gypsum mudstone. Moderate drainage and high water holding capacity provide excellent conditions for white wines to unfold their full aromatic expression. Developed over Eocene (Tertiary) clay deposits.

### Weather conditions

In 2023, the Penedès region experienced severe drought, accumulating a three-year water deficit. The spring and the end of the year were especially dry with a 40% decrease in precipitation during the growth season. Scarce rainfall resulted in diminished vegetative growth. Above-average temperatures persisted throughout much of the year combined with heat waves in June, July, and August. In addition, the autumn was unusually warm with temperatures in October and November that exceeded the seasonal average by 2°C.

### Precipitation

Annual total (current vintage): 265.7 mm

### Temperature

Annual average (current vintage): 16.1°C