

Clos Ancestral



VINTAGE: 2023

TYPE OF WINE: Organic and regenerative red wine

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: August of 2024

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.51 g/L

Total acidity: 5 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

Bright and attractive ruby. Intense and seductive on the nose, with ripe fruit notes (cherries) and a toasted (coffee) and spicy touch. On the palate it is tasty, pleasant and light.

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.



Clos Ancestral



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 2023, temperatures were above average for much of the year, especially in June, July, August, October, and November when temperatures exceeded the average by 2°C. The summer saw several heat waves, with 68 days above 30°C and 31 tropical nights.

Precipitation was scarce throughout the year (50% below average), which exacerbated the extraordinary drought conditions affecting the area, where water deficits have accumulated over three years.

The spring and the end of the year were very dry, with 40% less precipitation during the growth season. The lack of rainfall caused a decrease in vegetative development.

Precipitation

Annual total (current vintage): 266 mm

Temperature

Annual average (current vintage): 16.1°C

AWARDS

· 92 points, Peñín 2026 (Spain)