

Clos Ancestral

PROJECTE DE RECUPERACIÓ
DE VARIETALS AUTÒCTONS ANCESTRALS

VINTAGE: 2019

TYPE OF WINE: Red wine Organic

DO: Penedès

GRAPE VARIETIES: Tempranillo, Garnacha and Moneu

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.

Number of days of fermentation: 10 days

Fermentation temperature: 25°C

Ageing: Approximately 50% 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.

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.58 g/L

Total acidity: 4.9 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 años

AVAILABLE FORMATS

75 cl

TASTING NOTES

Garnet colour with cherry red highlights. Fragrant, with exquisite floral (wild rose) and fruit (raspberry) aromas. Light and smooth, with a lovely, sensuous, silky texture. Supple and seductive rather than potent, with a delicacy that makes this an unusually distinctive wine with great personality. A red wine for very refined palates.

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

2019 was a dry year in the Penedès region, and the bulk of rainfall was concentrated over two notable periods: one in May, the other at the end of the year. In terms of temperature, the year was fairly normal, although the summer was hotter and saw a significant heat wave in late June.

Precipitation

Annual total (current vintage): 399.4 mm

Temperature

Annual average (current vintage): 15.1°C