

# FAMILIA TORRES



## 2022 CLOS ANCESTRAL ORGANIC WHITE DO PENEDES

### WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, over 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children — a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties.

### WINE

Forty years ago, Familia Torres embarked on a project to recover ancestral varieties, an act of wine archaeology that aims to restore a shared heritage, and among its fruit is Clos Ancestral. Forcada is the first recovered white pre-phyloxera variety to be vinified and, in combination with Xarel·lo, it endows the wine with an incomparable authenticity.

### VINEYARDS

Deep calcareous clay soils, reddish in color 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.

### VINTAGE NOTES

A lack of rainfall and heat spikes throughout the Penedès region marked the 2022 vintage. Minimal levels of precipitation during the growth season. These conditions contributed to excellent grape health with no fungal infections of any kind.

### WINEMAKING

In stainless steel under controlled temperature. Aged for 3 months on fine lees.

### TASTING NOTES

Clean, bright, pale yellow color. Delicate and captivating on the nose, showcasing a variety of fruit aromas (lemon, grapefruit, tangerine). Refreshing, vibrant, and flavorful on the palate, with a smooth texture. Intriguing and unique in terms of its character.



### VINEYARD

Region:	Catalunya
Appellation:	Penedès
Soil:	Calcareous clay soils
Eco-Practices:	Organic. Regeneratively farmed.

### WINEMAKING

Varietals:	Forcada and Xarel·lo
Aging:	Aged in stainless steel under controlled temperature for 3 months on the lees

### TECHNICAL DETAIL

Alcohol:	12.5%
Residual Sugar:	0.5 g/L
Total Acidity:	6.7 g/L
pH:	3.3