

FAMILIA TORRES



2024 CLOS ANCESTRAL WHITE, DO Penedès

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 offering is Clos Ancestral. Forcada is the first recovered white pre-phylloxera variety to be vinified and, in combination with Xarel·lo, it endows this wine with an incomparable authenticity.

VINEYARDS

The Clos Ancestral White vineyards in Penedès have 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. Organic certified farming.

VINTAGE NOTES

In 2024, conditions were warm and wet, with temperatures 1.5–3°C above average and 40% more rainfall than usual. A severe hailstorm in early June impacted the entire Penedès, marking a challenging end to the growing and ripening cycle.

WINEMAKING

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

TASTING NOTES

Pale straw in color, clean and bright. The nose is expressive with floral notes of orange blossom and citrus hints of lemon and grapefruit. On the palate, it's fresh and flavorful, with delicate acidity and vibrant fruit.

VINEYARD

Region:	Catalunya
Appellation:	Penedès
Soil:	Calcareous clay soils
Eco-Practices:	Sustainable; Certified Organic; Regeneratively farmed

WINEMAKING

Varietals:	Forcada and Xarel·lo
Aging:	Aged in stainless steel with 3 months on the lees

TECHNICAL DETAIL

Alcohol:	12.5%
Residual Sugar:	<0.5 g/L
Total Acidity:	6.2 g/L
pH:	2.93