

FAMILIA TORRES



2023 CLOS ANCESTRAL RED, 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

Since the 1980's, Familia Torres has been recovering ancestral varieties to restore Catalonia's viticultural heritage and secure solutions for a warming climate. The winery has found that some of these varieties, like Moneu from Penedès, not only have great potential for winemaking but are also highly resistant to high temperatures and drought. This wine is a blend of Tempranillo, Garnacha, and Moneu, an ancestral varietal rediscovered by the Torres family, nearly 20 years ago.

VINEYARDS

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. Winemaking vestiges have been found in the area which

date back to Iberian, Roman and medieval times. The Moneu variety grows in deep, yellowish grey-brown soils with a loamy texture. The soils are poor in organic matter with high levels of calcium carbonate. The Tempranillo and Garnacha vines grow in calcareous clay soils. Certified organic farming.

VINTAGE NOTES

The 2023 growing season was marked by persistent heat and severe drought. Temperatures were consistently above average, with multiple summer heatwaves bringing 68 days over 30°C. Rainfall was scarce, 50% below average, intensifying a three-year water deficit. The dry spring, with 40% less precipitation than average, limited vegetative growth and challenged the vines throughout the season.

WINEMAKING

In stainless steel under controlled temperature. Malolactic fermentation in stainless steel and second-fill barrels.

TASTING NOTES

The wine exhibits a dark cherry red color. It's nose is intense, filled with ripe fruit notes such as raspberry jam, complemented by toasted nuances and a hint of spice. On the palate, it is robust, supported by fine, pleasing tannins.

VINEYARD

Region:	Catalunya
Appellation:	Penedès
Soil:	The Moneu variety grows in deep, yellowish greyish brown soils with a loamy texture. The Tempranillo and Garnacha vines grow in calcareous clay soils.
Eco-Practices:	Sustainable; Certified Organic; Regeneratively farmed

WINEMAKING

Varietals:	Moneu, Tempranillo and Garnacha
Aging:	Aged for 10 months in second-fill barrels (60%) and amphorae (40%) with further aging in bottle before release

TECHNICAL DETAIL

Alcohol:	14%
Residual Sugar:	0.5 g/L
Total Acidity:	5.1 g/L
pH:	3.54