

Familia Torres Clos Ancestral Blanco

FAMILIA
TORRES

Desde  1870



Forcada y
Xarel·lo



PENEDES



12.5% ABV



GENERAL INFORMATION

Clos Ancestral White 2023 is an organic white wine from DO Penedès made from the ancestral Forcada variety blended with Xarel·lo. Sourced from Finca Mas Palau in Alt Penedès, at over 500 metres altitude on deep clay-calcareous soils, the vineyard benefits from excellent sun exposure and Mediterranean influence. Fermentation takes place in stainless steel at controlled temperatures of 15–17°C for 10–12 days, followed by three months ageing on fine lees to enhance texture and complexity. With a pH of 2.93, total acidity of 6.1 g/L and residual sugar of just 0.6 g/L, the wine is precise and vibrant, with ageing potential of 2–3 years if stored correctly.

TASTING NOTES

On the nose, it offers fresh citrus aromas, green apple and subtle white floral notes, layered with delicate herbal nuances and a light mineral touch. The palate is lively and well-balanced, driven by bright acidity and a clean, refreshing profile. The lees ageing adds a gentle creaminess that rounds the texture while maintaining tension and elegance. The finish is crisp, persistent and saline, making it an ideal aperitif and an excellent partner for seafood, grilled fish, fresh salads and Japanese cuisine.

www.canddwines.co.uk
info@canddwines.co.uk
020 8778 1711


WINE & FOOD