

FAMILIA TORRES



2022 FORCADA, 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

For the past 40 years, Familia Torres has pursued an ambitious project to recover ancestral varieties long believed lost to the phylloxera blight of the late 19th century. In restoring part of Catalonia's viticultural tradition, the fifth generation of Familia Torres looks toward the future, seeking authenticity and producing unique wines. Forcada is the only white grape among the more than 50 varieties which have been found so far, and not only does it display great winemaking potential but also the capacity to adapt to climate change. Forcada was rediscovered by Familia Torres in the Ripollès area, in the foothills of the Roca Forcada Mountain, near Vall de Bianya. The variety does very well in the Penedès region's clay soils. Grown at 510 meters, away from the sea's influence, and surprising for its aromatic intensity and freshness. Forcada is a unique white grape, ripening at the end of the season and one of the last varieties that Familia Torres harvests each year.

VINEYARDS

The Forcada vineyard was planted in Alt Penedès in 2014 and is one of the areas focused on the Torres family's ancestral varietal project. After many years of experimentation, the

Familia Torres team found that the Forcada varietal did best in the site's deep, reddish calcareous clay soils that are moderately well drained and have a high water holding capacity, allowing this white variety to develop its full aromatic expression while retaining incredible acidity.

VINTAGE NOTES

The vintage was marked by temperatures that exceeded the historical average and remained high throughout most of the year. Spring began with more favourable conditions, including mild temperatures that allowed the vines to gradually awaken from their winter dormancy. The summer months, however, experienced several extreme heat events, with more than 10 days of temperatures above 35°C/95°F. Much of the year was characterized by low precipitation, but July and August received abundant rainfall, contributing to an optimal fruit maturation period.

WINEMAKING

Fermentation in temperature-controlled stainless steel tanks at 14-16 degrees Celsius.

TASTING NOTES

Delicately aromatic, offering a blend of floral notes, lively citrus, fresh-cut grass and sun-dried Mediterranean herbs. A balanced acidity complements the nutty undertones, creating a satisfying weight on the palate. While complex and layered with mineral depth, this wine remains refreshingly approachable.



VINEYARD

Region:	Catalunya
Appellation:	Penedès
Soil:	Red calcareous clay
Age/Exposure:	Northern exposure
Elevation:	510m (1,673 ft)
Vineyard Size:	14.3 ha (35 acres)
Eco-Practices:	Sustainable, Solar, Regeneratively farmed

WINEMAKING

Varietals:	Forcada
Aging:	90% in stainless steel tanks on fine lees for 6 months; 10% in second-use oak for 6 months with bâtonnage

TECHNICAL DETAIL

Alcohol:	13%
Residual Sugar:	0.6 g/L
Total Acidity:	6 g/L
pH:	2.89