

FAMILIA TORRES



2023 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. 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 irregularly high temperatures from June to December. Heat waves were frequent, particularly in June, July, and August, with 54 days surpassing 30°C. Precipitation was scarce except in February, May and June. The year ended with a significant rainfall deficit leading the vines to struggle but imparting a special intensity to the wines of the vintage.

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:	10 year old vines; Northern exposure
Elevation:	510m (1,673 ft)
Vineyard Size:	14.3 ha (35 acres)
Eco-Practices:	Sustainable, Solar, Regeneratively farmed

WINEMAKING

Varietals:	Forcada
Aging:	85% in stainless steel tanks on fine lees for 6 months; 15% in 1,500-liter French oak foudre for 6 months

TECHNICAL DETAIL

Alcohol:	12.5%
Residual Sugar:	0.5 g/L
Total Acidity:	7.04 g/L
pH:	2.93