

FAMILIA TORRES



2024 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 40 years, Familia Torres has worked to recover ancestral grape varieties lost to the 19th-century phylloxera blight. Among over 50 rediscovered grapes, Forcada is the only white variety. Found in the Ripollès area near Roca Forcada Mountain, it stands out for its aromatic intensity, freshness, and late ripening—making it one of the last grapes harvested each year. Forcada has proved it's strong winemaking potential and promising adaptability to climate change.

VINEYARDS

Planted in 2014 in Alt Penedès, the Forcada vineyard is part of Familia Torres' ancestral varietal project. After years of trials, Forcada proved best suited to the site's

deep, reddish calcareous clay soils, which offer good drainage and high water retention—ideal for preserving the grape's vibrant acidity and aromatic expression.

VINTAGE NOTES

The 2024 growing season was marked by an irregular temperature pattern, with overall warmer conditions that moderated during the vegetative and ripening periods. Rainfall was below average, though late season precipitation helped alleviate dryness. Even so, yields were reduced. Following budbreak, a sharp drop in temperatures in late April led to widespread frost across the Fransola estate, further impacting yields.

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:	12 year old vines; Northern exposure
Elevation:	510m (1,673 ft)
Vineyard Size:	31ha (77 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 4 months

TECHNICAL DETAIL

Alcohol:	12.5%
Residual Sugar:	0.2 g/L
Total Acidity:	7.08 g/L
pH:	2.81