

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 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 grows at 510 meters and stands out for its aromatic intensity, freshness, and late ripening—making it one of the last grapes harvested each year. Forcada shows 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 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

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