# VARIETAT RECUPERADA nº 23



# 2017

DO: Penedès

Grape variety: Forcada

Date grapes picked: Starting the end of September

Winemaking:

Type of fermentation: In temperature-controlled stainless steel

tanks

Length of alcoholic fermentation: 10 days Fermentation temperature: 15-16°C

Ageing: 6% in new oak for 3 months, 17% in used oak for 3

months and with its lees in concrete tanks

**Bottling month:** May 2018

Technical data:

Alcohol level: 13% vol.

pH: 2.92

Total acidity: 6.65 g/L (tartaric acid)
Residual sugar: 1 g/L - Internal data Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential

for the next: 6-8 years

The following number of bottles have been produced in this vintage:

**Standard** (75 cl): 3,696 **Magnum** (150 cl): 34



### Vintage comments:

An early harvest due to high temperatures from late spring through early summer, which was generally hot, but saw milder temperatures toward the end. The grapes were in good health and under these conditions they reached optimal maturation.

#### Awards:

- · 2019 vintage: 90 points, JamesSuckling.com 2021
- · 2016 vintage: 91 points, VINOUS Joshua Raynolds 2021







## Location: Alts d'Ancosa, Penedès

**Story:** For over 30 years, Familia Torres has been committed to an ambitious project: the recovery of ancestral varieties that had disappeared after the phylloxera devastation of the 19th century. In restoring part of Catalonia's vinicultural tradition, the fifth generation of Familia Torres looks toward the future, seeking authenticity and producing exceptional wines that are uniquely special. Forcada is the first variety in this collection. Initially rediscovered in the Ripollès area, this white grape now grows in Alt Penedès. It is a surprisingly fresh and aromatically intense variety.

Year vines planted: Reinserted in 2014

Surface area: 2.8 Has.

Elevation: 510 m

Slope: 6%

Orientation: North

Yield: 4.500 Kg/ha.

#### Soil:

Deep, reddish calcareous clay soils that are moderately well drained and have a high water holding capacity, allowing white varieties to develop their full aromatic expression. Clay formations dating from the Eocene (Tertiary).

# Precipitation:

Annual average (historical): 535.5 mm Annual total (current vintage): 420.7 mm

## Temperature:

Annual average (historical): 13.4°C Annual average (current vintage): 13.2°C