

VARIETAT RECUPERADA nº 23

forcada

2018

DO: Penedès

Grape variety: Forcada

Date grapes picked: From the 6th of October

Winemaking:

Type of fermentation: In temperature-controlled stainless steel tanks

Length of alcoholic fermentation: 10-12 days

Fermentation temperature: 14-16°C

Ageing: 95% in stainless steel tanks on fine lees for 6 months; 5% in second-use oak for 6 months with bâtonnage

Bottling month: March of 2019

Technical data:

Alcohol level: 12.5% vol.

pH: 2.83

Total acidity: 8.58 g/L (tartaric a.)

Residual sugar: 0.8 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): 2.475

Magnum (150 cl): 34

Vintage comments:

2018 was a rainy year, with notable rainfall at the beginning and end of the growing cycle in particular. Temperatures were somewhat lower than normal during the spring, resulting in a rather late bud break and flowering. The summer was hot, on the other hand, so the harvest came slightly late.

Awards:

- 2019 vintage: 90 points, JamesSuckling.com 2021
- 2018 vintage: 91 points, JamesSuckling.com 2022
- 2018 vintage: 91 points, JamesSuckling.com 2022
- 2016 vintage: 91 points, VINOUS - Joshua Raynolds 2021
- 2016 vintage: 92 points, Wine Advocate (Luís Gutierrez) 2018
- 2015 vintage: 91 points, Wine Advocate (Luís Gutierrez) 2018

FAMILIA
TORRES
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Year vines planted: Reinjertadas en 2014

Surface area: 7,3 Has.

Elevation: 510 m

Slope: 6%

Orientation: Norte

Yield: 5.477 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): 987 mm

Temperature:

Annual average (historical): 13.4°C

Annual average (current vintage): 13.4°C



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 viticultural 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.