

VARIETAT RECUPERADA nº 23

forcada

2021

DO: Penedès

Grape variety: Forcada

Date grapes picked: From 30th of September

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: June of 2022

Technical data:

Alcohol level: 13,5% vol.

pH: 2,73

Total acidity: 7,7 g/L (tartaric a.)

Residual sugar: 0,4 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): 1458

Magnum (150 cl): 13

Vintage comments:

2021 was a dry vintage with little rainfall during the first half of the year. A brief period of rainy weather in September conditioned the harvest, delaying the start and resulting in scattered outbreaks of botrytis. In terms of temperature, the 2021 growth season began with cooler-than-normal weather followed by an unusually mild summer. February was noteworthy for higher-than-normal temperatures that brought budbreak forward in the early-ripening varieties, which were then exposed to spring frost in March.

Awards:

- 2019 vintage: 94 points, Wine Enthusiast 2023
- 2019 vintage: 90 points, JamesSuckling.com 2021
- 2018 vintage: 91 points, JamesSuckling.com 2022
- 2016 vintage: 91 points, VINOUS - Joshua Reynolds 2021
- 2016 vintage: 92 points, Wine Advocate (Luís Gutierrez) 2018
- 2015 vintage: 91 points, Wine Advocate (Luís Gutierrez) 2018

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Year vines planted: 2014

Surface area: 14,3 Has.

Elevation: 510 m

Slope: 6%

Orientation: Norte

Yield: 4.023 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:

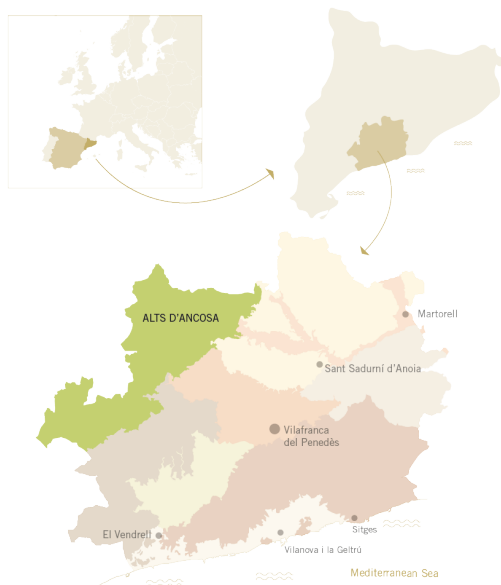
Annual average (historical): 535,5 mm

Annual total (current vintage): 429 mm

Temperature:

Annual average (historical): 13,4°C

Annual average (current vintage): 13,1°C



Estate of origin: Mas Palau

Location: Santa Maria de Miralles, Alt Penedès

Story: 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 vinicultural 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 the capacity to adapt to climate change. Planted and grown in Alt Penedès, Forcada is surprising in its aromatic intensity and freshness.