

FAMILIA  
**TORRES**



## FORCADA 2019

*Forcada, an ancestral varietal, was rediscovered by Familia Torres in the Ripollès area, in the foothills of the Roca Forcada Mountain, near Vall de Bianya. The variety does very well in the Penedès region's clay soils. Grown at 510 meters, away from the sea's influence, and surprising for its aromatic intensity and freshness. Forcada is a unique white grape, ripening at the end of the season and one of the last varieties that Familia Torres harvests each year.*

### 2019 VINTAGE NOTES:

Widely considered an excellent vintage, although with lower yields than previous years. Rainfall during flowering challenged early fruit set followed by a fairly dry summer. Even and moderate temperatures during a long harvest period allowed for optimal ripeness with little threats of challenging weather. A gradual harvest, as best per plot of vineyard, was possible and allowed for ideal grape development.

### VINEYARDS:

**Varietal Composition:** 100% Forcada

**Appellation:** DO Penedès

**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.

**Vine Age:** Planted in 2014

**Orientation:** North

**Elevation:** 510 m (1,673 feet)

**Harvest Date:** End of September

### VINIFICATION:

**Fermentation:** 100% whole cluster pressing with fermentation in stainless steel tanks under controlled temperatures

**Aging:** 10% of wine is aged in second use 300 liter French oak casks for 4 months

### TECHNICAL DETAILS:

**Alcohol:** 13%

**pH:** 2.91

**Total Acidity:** 8.07 g/L

**Aging Potential:** 6-8 years

