

Familia Torres Forcada

FAMILIA
TORRES

Desde  1870



Forcada



PENEDES



13% ABV



GENERAL INFORMATION

Forcada is a rare and aromatic white wine from DO Penedès, produced by Familia Torres as part of their ancestral varieties project, which began in the early 1980s to recover grape varieties that survived the phylloxera plague. This single-variety wine comes from two high-altitude vineyards in Alt Penedès – Mas Palau at 550 metres and Les Escostes at up to 700 metres – both chosen to explore the ripening potential of Forcada in varying conditions. The variety is notable for its marked acidity and resilience to heat and drought, making it especially relevant in today's changing climate. Fermentation takes place in temperature-controlled stainless steel tanks at 14–16°C for 10–12 days, followed by ageing of 85% on fine lees in stainless steel and 15% in 1500-litre French oak foudres for six months, producing a wine of finesse and precision.

TASTING NOTES

Forcada expresses bright, fresh aromas with floral and citrus notes complemented by subtle mineral undertones. On the palate it is lively and structured, with vibrant acidity, elegant texture from lees ageing, and a long, clean finish. This wine reflects the uniqueness of its ancestral variety and the terroir of Penedès, making it an ideal companion for seafood, grilled fish, fresh salads, and light Mediterranean dishes. It is a distinctive wine that embodies both heritage and innovation, offering a rare glimpse into the historic viticulture of Catalonia.

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