

FAMILIA
TORRES



FORCADA 2016

Forcada, an ancestral varietal, was rediscovered by Familia Torres in the northwestern part of DO Penedès, in the foothills of the Roca Forcada Mountain, near Vall de Bianya. The variety does very well in the region's clay soils. Grown at 450 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 of the Familia Torres harvest each year.

2016 VINTAGE NOTES:

Generally speaking, temperatures and precipitation levels were within normal range in 2016 during both the vegetative cycle and the ripening period.

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: Beginning October 7th

VINIFICATION:

Fermentation: In stainless steel tanks under controlled temperatures

Aging: 40% in new oak for 3 months, 40% in used oak for 3 months, 20% in concrete tanks for 3 months

TECHNICAL DETAILS:

Alcohol: 13%

pH: 2.9

Total Acidity: 6.9 g/L

Residual Sugar: 1.5 g/L

