



FERRER BOBET PRIORAT

Priorat 2015

Priorat, Spain

ESTATE

Since its first release Ferrer Bobet, has been one of the most important (though perhaps the smallest) producers in Priorat. Ferrer Bobet is about respect. Firstly, the mutual respect of two friends, Sergi Ferrer-Salat and Raül Bobet and their passion for the world and culture of wine. Secondly, the respect for the long traditions of vine-growing and wine-making in Priorat and a commitment to the economic and social development of Priorat. Thirdly, and above all, the respect for the terroir and a dedication to producing wines that reflect the elegance, freshness, harmony and complexity of Priorat.

WINE

Ferrer Bobet Priorat is the second vintage of a Priorat produced primarily from Ferrer Bobet's own vineyards. It fulfills the vision of elegance, freshness and detail that were the reasons for starting the estate. It is a Carignan based blend, based on low vigor and high quality rootstocks and clones, aiming for perfectly balanced vines.

VINEYARD

Of the 172 acres that make up the estate, only 37 have been planted, in line with their respect for the biodiversity of the land. The vineyards are managed in a way fundamental to the philosophy of Ferrer Bobet: the development of a strict organic viticulture which completely excludes the use of insecticides, fungicides and herbicides. The grapes are sourced from estate vineyards which were planted in 2004, 2005 and 2006 on licorella slate terraces and hillsides. Grapes are picked by hand into small 10kg bins, and selected berry by berry on a double sorting table before being transferred to tanks by gravity.

Soil: Pure slate soils around the village of Porrera

Grape Variety: 50% Carignane, 25% Grenache, 16% Syrah and 9% Cabernet Sauvignon

WINEMAKING

The winemaking is based on the principle that fastidious viticulture is the basis for the quality of the wine. Bottling is unfinned and unfiltered.

Fermentation: Takes place in 15 and 30 Hl wooden, stainless steel and cement vats.

Aging: Malolactic fermentation and aging occur in fine-grained, lightly toasted French oak barrels, 60% new, for 12 months.



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JAMES SUCKLING

"More developed than this producer's other wines and slightly dusty, too. But, like them, it's lively on the palate. A good balance of berry fruit, discreet, smoky oak and healthy, dry tannins, none of which is overdone."