



FERRER BOBET PRIORAT

Selecció Especial 2014

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 Selecció Especial is 100% Carignane from hundred year old vines in some of the best and some of the steepest vineyards in Priorat. Carignane is a much slower ripener than Garnacha so it offers more freshness and acidity than the Vinyes Velles.

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

Grape Variety: 100% Carignane

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 18 months. Bottle aged for a minimum 11 months.



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WINE & SPIRITS MAGAZINE

"Around the little town of Porrera there is plenty of old-vine cariñena. The grape thrives in this high-altitude spot. From those steep slate slopes, Ferrer Bobet crafts this bright, luminous red with all the components of a cariñena from ancient vines: The youthful purple color, the bright, tart acidity, the aromas of wild red fruit, the flowers, the herbs, the tight, vertical structure. This will last for a decade at least."