



FERRER BOBET PRIORAT

Vinyes Velles 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 Vinyes Velles Priorat 2014 is a blend of Carignane (70%) and Grenache (30%), from hundred year old vines in some of the best steep slate hillside and terraced vineyards in Priorat. Though the "second wine" of Ferrer Bobet, the initial 2005 release put Ferrer Bobet on the wine world map. Two of the most important publications in Spain named it their wine of the year, and accolades came pouring in from Russia, the UK and the US. It launched the Ferrer Bobet mission of creating wines of elegance and purity, and the message has resonated.

VINEYARD

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 grow on vineyard sites with steep terraces and hillsides. Grapes are picked by hand and placed into small 10kg bins. Berry by berry selection takes place on a double sorting table and the grapes are then transferred to tanks by gravity

Soil: Pure slate soils around the village of Porrera

Grape Variety: 70% Carignane, 30% Grenache

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 and stainless steel tanks, with malolactic fermentation and aging in fine-grained, lightly toasted new French oak barrels for 18 months. Bottling is unfinned and unfiltered, and the wine is bottle aged for a minimum of 11 months.



JEB DUNNUCK

"The 2014 Vinyes Velles is a beautiful wine, and certainly up with the crème de la crème in the vintage. Based on 70% Carinyana and 30% Garnacha aged 15 months in French oak, it sports a crazy purple color as well as sensational notes of plums, liquid violets, blackberries, graphite, and a damp earth-like minerality. This full-bodied, incredibly pure Priorat has integrated acidity, a sexy, layered texture, no hard edges, and a great, great finish. It's an awesome expression of Carinyana to enjoy over the coming decade."