

# FERRER BOBET

## PRIORAT



## Priorat Vinyes Velles 2014

### Priorat, Spain

#### ESTATE

Ferrer Bobet is 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's Vinyes Velles is an old vine blend of Carignane (70%) and Grenache (30%). It's produced from 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

This vineyard is 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.

*Grape Variety:* Carignane (70%) and Grenache (30%)

#### WINEMAKING

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

*Fermentation:* Takes place in 15 and 30 Hl wooden and stainless-steel tanks.

*Aging:* Malolactic fermentation and aging in fine-grained, lightly toasted new French oak barrels for 18 months. The wine is bottle aged for a minimum of 11 months.

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## Wine Spectator

The tender texture masks serious density and a deep core of black cherry, red plum and mountain herb flavors. Well-integrated tannins and fresh but discreet acidity give this tensile strength. Focused, energetic and alluring.