FERRER BOBET

Bobet's vineyards have an exceptional slate soil, locally known as "llicorella," and a topography characterized by steep slopes and high elevations that guarantee optimal ripening and ideal night/day temperature fluctuations, fundamental for preserving flavors and acidity.



Priorat 2017

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

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. Grapes are from steep slate hillsides and terraces and are picked by hand into small 10kg bins. They are then selected berry by berry on a double sorting table before being transferred to tanks by gravity. *Soil:* Pure slate

WINEMAKING

Variety: 65% Carignane, 25% Grenache, 15% Syrah and 5% Cabernet Sauvignon Fermentation: Short cold maceration in 15 and 30 Hl wooden, stainless steel and cement vats. Aging: Malolactic fermentation and aging in fine-grained, lightly toasted French oak barrels, 60% new, for 12 months. Bottling is unfined and unfiltered. Alcohol: 14.5% ABV

VINTAGE

In 2017, the harvest yields of Northern Spain were drastically reduced by Spring frost. Although quantities were lower overall, the resulting wines were of excellent quality, with great concentration, higher acidity and a very ripe, pure expression of fruit.

IMPORTED BY



"The eponymous 2017 Ferrer-Bobet is a blend of 65% Cariñena, 25% Garnacha, 15% Syrah and 5% Cabernet Sauvignon mostly from their own vines planted between 2004 and 2005 on llicorella slate on terraces and slopes, higher in Cariñena in this warmer year. It fermented after a short cold maceration and matured in French barriques for 12 months. This is fresh and elegant, a character of Cariñena on poor soils. The wine has good ripeness but no with no excess; it has floral aromas and even an herbal touch. It's supple and spicy and has magical freshness. It has more Cariñena than ever." - LUIS GUTIÉRREZ 12/2020

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