

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.

Vinyes Velles 2016

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's Vinyes Velles is an old vine blend of Carignane (74%) and Grenache (26%). 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

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: 70% Carignane, 30% Grenache

Fermentation: Short cold maceration in 15 and 30 Hl wooden, stainless steel and cement vats.

Aging: Malolactic fermentation and ageing occurs in fine-grained, lightly toasted French oak barrels for 16 months. Bottling is unfinned and unfiltered. Bottle aged for a minimum of 11 months.

Alcohol: 14.0% ABV



Wine Spectator

95

"Impressive, dark-cherry and raspberry aromas here with a very pure impression of perfect ripeness and fragrance. The palate has a focused and succulent core of red cherries and red plums, cast amid such fresh, fine and clean-cut tannins." - T.M., 9/2018

95

Vinous

94

Wine Advocate

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