

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.



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 vineyards in Priorat. The soils have an unusually high proportion of llicorella, a quality only seen in the top vineyards in the Priorat, and the site is in one of the coolest, steepest and highest elevations of the appellation, factors which contribute to optimal phenolic ripeness and help preserve flavors and acidity. Likewise, the site's varied aspects create a rich diversity of mesoclimates and bring the opportunity to create wines of particular complexity and depth.

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.

WINEMAKING

Variety: 100% Carignane

Fermentation: Fermentation takes place 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 18 months. Bottling is unfinned and unfiltered. Bottle aged for a minimum of 11 months..

Alcohol: 14.5% ABV

97

Wine & Spirits

"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."

95

James Suckling

95

Jeb Dunnuck

94

Wine Advocate

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