

FERRER BOBET

PRIORAT

Technical Sheet

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| Name: | FERRER BOBET Vinyes Velles 2014 | |
| Type | Red DOQ Priorat | |
| Wine-making | Grapes from steep slate hillsides and terraces picked by hand into 10 Kg. Selected berry by berry on a double sorting table and then transferred to tanks by gravity. Fermentation in 15 and 30 Hl wooden and stainless steel tanks. Malolactic conversion and aging in fine-grained, medium and lightly-toasted French oak barrels for 15 months. Bottled unfiltered and unfiltered. Bottle aged for a minimum of 11 months.. | |
| Varieties | Carignane 70% Grenache 30% | |
| Núm. bottles | 25.193 bottles de 75cl and 500 bottles de 150cl | |
| Technical details | Alcohol content | 14,00 % |
| | SO ₂ Total | 67 mg/L |
| | pH | 3,30 |
| | Total acidity | 5,8 g/l (tartàric) |