FERRER BOBET SELECCIÓ ESPECIAL Vinyes Velles 2019

Grapes exclusively from steep slate hillsides 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 tanks. Malolactic conversion and aging in new fine-grained, medium and lightly-toasted 225l French oak barrels for 18 months. Bottled unfined and unfiltered. Bottle aged for a minimum of 15 months

TECHNICAL DETAILS
Alcohol content: 14,5 % vol.
Total acidity: 6,20 g/l (tartaric)
pH: 3,29

VARIETIES
Carignane 100%

FERRER BOBET
PRIORAT