



Josep Ferrer
Garnatxa Negra i
Cabernet Sauvignon 2014

VINS
FAMÍLIA
FERRER

1616

Josep Ferrer 2014, Grenache – Cabernet Sauvignon is a very unique wine. It is made using carefully selected grapes. Once in the cellar, the Cabernet Sauvignon grape undergoes a raising process (dehydration) and the Grenache is brought to freezing point in order to achieve a unique concentration of flavours and aromas.

The wine is left to settle in stainless Steel tanks for 8 months and it then undergoes a long 4-year ageing process, recovering the tradition of the old country houses, in 1.200 litre oak casks. Finally, the bottle is closed with a glass stopper to maintain the characteristics from the day it was bottled and ensure a slow evolution. Because the wine is unfiltered and to favor oxygenation we recommend decanting.

In La Freixeneda cellar (13th centry) we craft unique wines with grapes coming exclusively from the family Estate. Only the vineyards that we consider to be exceptional, barely 2%, are used to create our wines.

Coupage Garnache (50%).
 Cabernet Sauvignon (50%).

Alcohol 14,4% vol.

Vintage 4 years in an unroasted oak cask

TASTING NOTES

Intense red with slight violet hues memory of an even closer youth, and marked tear that indicates the consistency of this great wine. Intense and penetrating nose with aromas of figs and honey and red fruit (cherries) acquired through raising from grapes. Light touches of Wood that do not interfere with the primary aromas. The palate is balanced and frank, persistent. Nice and well integrated tannins obtained by using the "pigeage" during maceration that allows this is shorter. Complex, it continues to enjoy long after emptying the cup. Essential decanting before consumption, the glass closure may slightly reduce wine.



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