CELLER DE CAPÇANES

PERAJ PETITA

DO Montsant. 2024

Our Collection of Kosher Certified Wines

VARIETIES

35% Merlot - 20% Syrah - 20% Tempranillo - 15% Grenache - 10% Carignan

Age of the vines: up to 40 years. Soils: clay, granite and slate, on terraces up to 450 m. Low yields.
Harvest: Hand-picked grapes at beginning / mid-September.

VINIFICATION

Vinified under the Jewish Law and the strict supervision of the Rabbi from the Habat Jewish Community of Barcelona. Varieties are vinified together. Alcoholic fermentation at a controlled temperature of 24-28ºC. Malolactic fermentation in stainless steel vats. Short ageing in French oak barrels.

ANALYSIS

- 14% vol. Alcohol
- 4.9 g/l total acidity
- 0 g/l residual sugar

TASTING NOTE

Medium ruby color. Intense ripe red fruit aromas: blackberries, plums, hints of flowers and licorice on the nose. Juicy on the palate, with a velvety entrance that makes way to sweet spices and vanilla notes. Ripe red fruits follow, bringing cherries, red currant, plum and raspberries to taste. Ripe smooth tannins and a medium body.

PAIRING

This rich red wine will pair beautifully with a wide arrange of plates. From white meats to rice plates and baked veggies. We suggest enjoying it with soft cheese, turkey, light curries, and roasted vegetables.

CERTIFICATIONS

Kosher Certified: Lo mevushal (not pasteurized) and Le Pessaj.

כשר לפסח – לא מבושל