

CELLER DE CAPÇANES

PERAJ PETITA ROSÉ

DO Montsant. 2025

Our Collection of Kosher Certified Wines



VARIETIES

Red Grenache 100%

Age of the vines: up to 50 years.

Soils: clay and granite on terraces up to 450 m.

Harvest: Hand-picked grapes at the beginning of September.



VINIFICATION

Vinified under the Jewish Law and the strict supervision of the Rabbi from the Habat Jewish Community of Barcelona. Alcoholic fermentation at a controlled temperature of 15-17°C. Follows the *saignée* or “bleeding off” a portion of red wine juice during the fermentation process. This technique results in a concentration effect, producing a richer wine with more colour and tannin, and ageing potential.



ANALYSIS

- 13,5% vol. Alcohol
- 5,4 g/l Total acidity
- 0,3 g/l Residual sugar



TASTING NOTE

Medium pink bright color. Fragrant notes with white peach and red fruity aromas, raspberries, white pepper, sage and wild blueberries. Dry entrance on the palate with a vibrant acidity that keeps this full bodied rosé fresh and very lively. Notes of freshly picked strawberries and cherries with a delicate peppery and floral fragrant undertone. Tight tannins and a rich mineral, fresh finish.



PAIRING

This delicate rosé works perfectly besides creamy risottos, shellfish, paellas, cheese tables and oysters. We also recommend pairing it with mussels or tempura appetizers.



CERTIFICATIONS

Vegan and Kosher Certified: Lo mevushal and Le Pessaj.



כשר למושב - לא מבושיל

