

Peraj Ha'abib

D.O. Montsant

Grape varieties:

- 38% Cabernet Sauvignon
- 36% Cariñena
- 26% Garnacha tinta

Winemaking:

Vinified under the strict supervision of the Rabbi from the Habat Jewish Community of Barcelona. Certified kosher wine: Lo mevushal (not pasteurized) and Le Pessaj. Fermentation at controlled temperature (24-28°C). Malolactic fermentation started in stainless steel tanks and finished in barrel. Maceration of 28 days, varieties vinified together.

Aging: 12 months in new French kosher certified oak barrels (228L), light and medium toasted. Posterior ageing in stainless steel tanks for 3 months just before bottling.

Harvest: Handpicked, mid September

Total production: Approximately 16.000 bottles (75cl.) + magnums + big formats.

Analysis:

- 14,5 % vol. Alcohol
- 5,4 g/l acid (tartaric)
- <1 g/l residual sugar

Tasting note: Deep dark cherry color. Complexity is shown through an arrange of aromas of very mature red and dark fruits with some cacao and herbs as well. Generous in body with soft powerful tannins and tertiary cooked fruity notes and a beautiful balance.

Food pairing: Venison, veal, BBQ, roasted beef, stew, game, roasted lamb chops with ratatouille, grilled vegetable, cheeses, roasted oxtail.

