



CELLER DE CAPÇANES

# PERAJ HA'ABIB

DO Montsant. 2022

*"A wine that has marked the history of a town forever"*



## VARIETIES

35% Cabernet Sauvignon

35% Cariñena (Cariñena)

30% Garnacha (Garnacha)

Age of the vines: Garnacha of 50-70 years, at an altitude of 500m. Soil: clay and granite, terraced. Hand-harvested from early September to mid-October.



## VINIFICATION

Vinified under the strict supervision of the Rabbi of the Haba Jueva Community of Barcelona. Kosher Certified: Lo Mevushal (not pasteurized) and Le Pessaj. Maceration for 28 days, varieties vinified together. Fermentation at controlled temperature (24-28°C). Malolactic fermentation started in stainless steel vats and finished in casks.



## ANALYSIS

- 15% vol. Alcohol
- 4.8 g/l total acidity
- 1.5 g/l residual sugar



## AGING

12 months in new and kosher certified French oak barrels (228L), medium and light toast. Subsequent aging in stainless steel vats for 3 months, before bottling.



## TASTING NOTE

Deep ruby red color. Rich aromatic complexity, combining notes of forest fruits, cocoa, spicy and balsamic nuances. Generous body, with soft and robust tannins that display ripe fruit flavors and exceptional balance.



## PAIRING

Excellent accompaniment to red meats, duck, lamb, veal, roasts, stews, stews, grills, baked dishes. Also vegetable lasagna or *moussaka*. Kosher Gastronomy.



## CERTIFICATES

Kosher OU: Lo Mevushal and Le Pessaj | Vegan V-Label

