



# Peraj Ha'abib (Pinot Noir)

## D.O. Catalunya

### Background:

- Growing quite a grape varietal such as Pinot Noir in an environment such as the one we have here at Capçanes, was a significant challenge. Through very conscious farming, delicate winemaking and high altitude vineyards we have achieved the impossible, and aren't we proud of this.

### Grape varieties:

- 100% Pinot Noir

### 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 (27°C – 29°C)
- Maceration: 12 days
- Alcoholic fermentation started in stainless steel tanks, malolactic fermentation in 300L French oak barrels
- Not clarified, cold stabilized, smooth fining.

### Ageing:

- 12 months in new French oak barrels, light and medium toasted

### Harvest:

- Handpicked, beginning of September

### Total production:

- Approximately 2000 bottles (75cl.)

### Analysis:

- 13.5 % vol. Alcohol
- 5,3 g/l acid (tartaric)
- <2 g/l residual sugar

### Tasting note:

- Subtle and quite fresh with floral notes and red fruits on both palate and nose. An elegant and delicate body with spices on the background, and the ripe red fruits coming forward nicely blended with the oak notes. Nice balance with the acidity keeping this wine very alive and with a long persistent finish.

### Food pairing:

- White meat plates such as roasted chicken, rice with vegetables and mushroom are strong candidates for this beautiful wine.

