

Peraj Petita

D.O. Montsant

Varieties:

- 40% red garnacha
- 25% merlot
- 20% syrah
- 15% tempranillo

Vinification: 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.

Harvest: Hand picked, beginning/ mid-September.

Production: 15.000 bottles (75 cl)

Analysis:

- 14,3 % vol. Alcohol
- 5,1 g/l total acidity
- <1 g/l residual sugar

Tasting note: Medium ruby color. Intense ripe red fruit aromas. On the palate it shows a velvety entrance that makes way to sweet spices and vanilla notes, following this we find those ripe red fruits previously seen on the nose with cherries, red currant, and raspberries. Ripe smooth tannins and a medium body.

Food 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 opening it with soft cheese, turkey, light curries, and roasted vegetables.

