

## Peraj Petita

### D.O. Montsant

### Grape varieties:

- 40% Garnacha
- 25% Merlot
- 20% Syrah
- 15% Tempranillo

### 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.

### Ageing:

9 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

### Analysis:

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

**Production:** approximately 35.000 bottles (75cl)

**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.

