

## *Peraj Petita Rosat*

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### D.O. Montsant

### Grape varieties:

- 100% red Garnacha

**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 (15-17°C).  
*Saignée* method.

**Harvest:** hand-picked, mid-September.

**Total production:** Approx. 15.000 bottles (75cl.)

### Analysis:

- 13,5% ABV
- 4,9 g/l total acidity
- 0,3 g/l residual sugar

**Tasting note:** Medium pink colour. Fragrant and perfumy notes with white peach and red fruity aromas. Dry entrance on the palate with a vibrant acidity that keeps this full bodied rose fresh and very lively. Notes of freshly picked strawberries and cherries with a floral fragrant background and a rich mineral finish.

**Food pairing:** This delicate rosé works perfectly besides creamy *rissottos*, shellfish, paellas, cheese tables and oysters. We also recommend pairing it with mussels or tempura appetizers.



Last update: march 2023