



# Peraj Petita Rosat

## D.O. Montsant

### Grape varieties:

- 100% Garnacha

### 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 (15-17°C).
- Saignée method

### Harvest:

- Handpicked, end of August and beginning of September.

### Total production:

- Approximately 6.000 bottles (75cl.)

### Analysis:

- 14,5 % vol. Alcohol
- 5,4 g/l acid (tartaric)
- <2 g/l residual sugar

### Tasting note:

- Medium deep pink color. 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 fresh pink beauty works perfectly besides creamy rissottos, shellfish, paellas, cheese tables and oysters. We also recommend opening it up with mussels or tempura appetizers.

