

## *Peraj Petita blanc (white)*

Selection of the best indigenous white Garnacha from our elevated vineyards in Montsant. Harvested by hand. Kosher certified.

### Varieties:

- 100% Garnacha blanca (white)

**Vinification:** Vinified under the strict supervision of the Rabbi of the Jewish Community of Barcelona. Kosher certified: Lo Mevushal (non-pasteurized) and Le Pessaj. Alcoholic fermentation at controlled temperature (16-18°C). Subsequent work “sur lies” (on the lees) in stainless steel tanks.

**Harvest:** hand-picked, end of August

### Analysis:

- 13,5% vol. Alcohol
- 5,5 g/l total acidity
- <1 g/l residual sugar

**Production:** approximately 5,000 bottles (75cl).

**Tasting note:** Peraj Petita Blanc seduces with its powerful white vibrant. The wine showcases notes of white fruits such as pear and apple, creating a delightful experience.

**Food pairing:** its balanced acidity and persistent finish make this wine an ideal pairing for light and mediterranean dishes. Grilled white fish with herbs or an asparagus and goat cheese salad perfectly complement the freshness and complexity of this wine.

