

Peraj Ha'abib "Pinot Noir Edition"

Tasting note

Intensive tile color.

Has a great complexity.

*Aromas of orange peel, underbrush, pine resin,
balsamic herbs.*

In the palate surprises its minerality and freshness.

Elegant, bulky and silky at the same time.

*This year has more body and concentration than
the previous vintages.*

Pairing

You can enjoy a glass of this wine or accompanying any type of dish.

Delicious with different types of Carpaccio: beef, tuna, salmon And also with the dessert, like a chocolate coulant.

It is recommended to serve between 15-18°C.

Grape varieties

Pinot Noir 100%



Winemaking

- Fermentation with controlled temperature (24-28°C).
- Maceration: 5-7 days. Short maceration to respect the fruit and not to extract too much tannic acid.
- Alcoholic fermentation in stainless steel tank.
- Unclarified
- Light filtration
- Malolactic in French oak barrels (300L).
- Vinified under the supervision of the Orthodox Union (OU), it is a Kosher wine of high certification: Lo Mebushal (not pasteurized) and Le Pessaj (suitable for Passover).

Aging

- 12 months in new French oak barrels (300l)
- Light and medium toast.
- Aged for 3 months in steel tank before bottling

Vineyards

- Two plots, over 15 years old, at an altitude of 500 m.
- Soil: Clay.

Vintage

- Manual harvest at first of September
- Yield:- 700g - 1400g per vine (30-45hl/ha)

Analysis

- 14,5 % vol. Alcohol
- 6,1 g/l acidity (tartaric)
- 2,5 g/l residual sugar