

Peraj Petita

Tasting note

Medium ruby with flucks of violet; fresh, seductive aromas of red berries and cherry; loads of red fruits in taste; crispy and ripe, concentrated and well-balanced but not over-powered; very Garnacha in character and mineral in taste; fruit + minerality plus some elegant Glycerin-sweetness; medium finish with crispy but soft tannins.

Pairing

Pizza, pasta, entrecote, sausages, stews, Burgers, BBB, grilled vegetable (mussaka, ratatouille), cheese, Goose, grilled duck, roasted lamb, Goat

Grape varieties

60% Grenache
20% Tempranillo
10% Merlot
10% Syrah



Winemaking

Made under the strict supervision of the „Orthodox Union“ supervised by Rabbi Nachum Rabinowitz and Rabbi Akiva Katz/ Karen Consulting, Lo Mevushal – Kosher Le Pesaj
temperature controlled fermentation (26-28°C; indigenous yeast)
all varieties were vinified together, mazeration time: 12 days
malo-lactic fermentation in tank
„sur lie“ in tank for 8 months
it is cold stabilized, not fined and only slightly filtered

Aging

This wine has been partly aged in stainless steel tanks, and partly for 10 months in French and American oak barrels!

Vineyards

old bush vines Grenache (40-60 years old)
Tempranillo: 15-40 years old
Low yield: green harvest
terroir: clay, granit; very mineral; two plots of slate
slopes and terrases; altitude: 180-450m
pruning: Grenache, traditional bush vines; Tempranillo on „wire“

Vintage

Hand picked, beginning/ Mid september
Yield:
- 1kg-1,5kg per vine
- 35hl/ha (Garnacha); 40 hl/ha (the others)

Producción total

15.000 bottles (75cl.)

Analysis

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

Awards and ratings

Gilbert Gaillard 2017:

- **Peraj Petita 2015:GOLD**

“The Wine Advocate”, Robert Parler, USA

- Peraj Petita 2012: **87-** Vi Kasher fet amb garnatxa, carinyena i ull de llebre, envellit 9 mesos en barriques de roure francès. En nas és un vi pur amb aromes de grosella i llicorella. En boca, afruitat i amb un toc final de regalèssia. Un negre molt agradable. Consumible: Ara.
\$20

"Restaurant Wine" newsletter, by Ronn Wiegand, USA 2013:

- **Peraj Petita 2012, ???? EXCELLENT quality:** Kosher. *Full bodied and quite grapey in character, with blackberry, strawberry, and raspberry fruitiness, with overtones of pepper and oak. Medium long finish. Excellent quality. 55% Garnacha del Pais, 30% Samsó, 15% Tempranillo. Partially aged for 10 months in American and French oak barrels; partially stainless steel aged.*

Daniel Rogov Strat's Place/Tel Aviv/Israel: :

- "Peraj Petita 2006": **90 p**
- "Peraj petita 2007": **90 p**
- "Peraj petita 2008": **90 p**
- *"Garmet towards royal purple, medium- to full-bodied, with gently gripping tannins and spicy wood needing a bit of time to settle in. On the nose and palate blackberries, currants, freshly cut herbs and notes of earthy minerals, all leading to a long, chocolate rich finish. Drink now-2014."*

Jancis Robinson website/England:

- "Peraj Petita 2008" **16/20P:** *"... Very sweet and full of fruit on the palate. ... I can see how people were weaned off Kiddush wine to this. "*