

Peraj Petita Rosat

Tasting note

Rose medium red, bright. Very aromatic, red fruit flavours of strawberry. In the mouth, interesting acidity and sweetness that invite to repeat. Long fruity finish.

Pairing

This rosé wine pairs perfectly with pizza, pasta with tomato sauce, smoked salmon, chicken, vegetable paella, mushroom risotto...

Grape varieties

100% Grenache



Winemaking

Made under the strict supervision of the Orthodox Union (OU)
Kosher wine, high certification: Lo Mebushal- Kosher Le Pessaj.
Rosé made by “saignée” method, no direct press, short maceration from 4 to 6 hours.
Temperature controlled fermentation (13- 15°C)

Aging

4 months in stainless steel tanks before bottling.

Vineyards

Old Grenache vines (25-50 years old).
Terroir : Clay, granite soil in terraces.

Vintage

Manual
Mid-September

Analysis

13% vol. Alcohol
5,0 g/l tartaric acidity
<2 g/l residual sugar

Awards and ratings

Food and wine 2016:

• Peraj Petita Rosat, Montsant 2103: Score B/B+

Wines are scored on an ‘A’-‘F’ scale where ‘A’ is excellent, ‘B’ is good