

## *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