

CELLER DE CAPÇANES

PERAJ HA'ABIB PINOT NOIR

D.O. Catalunya. 2022

*A unique expression of Pinot Noir in our terroir. Limited production to 2,000 bottles.
From our Collection of Kosher Certified Wines.*



VARIETIES

Pinot Noir 100%

Single-estate Pinot Noir planted in clay and slate soils on at an average altitude of 600 m. Young vines of 20 years.
Harvest: Hand-picked grapes at the beginning of September.



VINIFICATION

Vinified under the Jewish Law and the strict supervision of the Rabbi from the Habat Jewish Community of Barcelona.
Alcoholic fermentation at a controlled temperature of 22-26°C. Malolactic fermentation starts in stainless steel vats and ends in French oak barrels (Kosher-certified). Short ageing on its lees in stainless steel vats. Short maceration up to 7 days (maximum). Final ageing of 12 months in new French Kosher-certified oak barrels (300 L, light and medium toasted). Not clarified, cold stabilized, smooth fining.



ANALYSIS

Vol. Alcohol 13,5% | Total acidity 5,2 g/l | Residual sugar 0,6 g/l



TASTING NOTE

Light to medium ruby color. On the nose, a symphony of red fruits with subtle layers of spice and smoke. This Pinot Noir unveils the characteristic aroma compounds of the variety known as esters which give a complex array of flavors, from ripe cherry and raspberry, to spices and floral notes. With a subtle and silky mouthfeel, the fruit aromatic expression is fresh and delicate with an undertone of warm spices, ripe red fruits and liquorice which rise nicely on the long, velvety finish. Medium-bodied, a perfect balance with the acidity gives vibrant intensity to the whole.



PAIRING

Pinot Noir is a catch-all food pairing wine. Duck is its classic pairing. The earthy flavors and acidity pair well with the duck's fattiness. Try it also with other rich meat such as stews with mushrooms. Also, with roasted chicken and turkey, rice with vegetables and mushrooms.



CERTIFICATIONS

Vegan - Mevushal - Kosher Le Pessach - Kosher for Passover

