

CELLER DE CAPÇANES

PERAJ HA'ABIB PINOT NOIR

DO Catalunya. 2022

Limited production. 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.

Very limited production: 2000 bottles.



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 27-29°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. Long maceration of 27 days. 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 14% | Total acidity 5.1 g/l | Residual sugar >1 g/l



TASTING NOTE

Subtle and fresh aromatic expression with floral notes and red fruits on both palate and nose. Elegant and delicate body with an undertone of warm spices, ripe red fruits and liquorice rise nicely on the long, velvety finish. Perfect balance with the acidity giving to the whole vibrant intensity.



PAIRING

White meat plates such as roasted chicken, rice with vegetables and mushroom are strong candidates for this beautiful wine.



CERTIFICATIONS

Vegan - Mevushal - Kosher Le Pessach - Kosher for Passover.

