

CELLER DE CAPCANES

# PERAJ PETITA ROSÉ

DO Montsant. 2024

*Our Collection of Kosher Certified Wines*



## VARIETIES

Red Grenache 100%

Age of the vines: up to 50 years.

Soils: clay and granite on terraces up to 450 m.

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 15-17°C. Follows the *saignée* or “bleeding off” a portion of red wine juice during the fermentation process. This technique results in a concentration effect, producing a richer wine with more colour and tannin, and ageing potential.



## ANALYSIS

- 13.5% vol. Alcohol
- 5.2 g/l Total acidity
- 0.3 g/l Residual sugar



## TASTING NOTE

Medium pink bright color. Fragrant notes with white peach and red fruity aromas, raspberries, white pepper, sage and wild blueberries. Dry entrance on the palate with a vibrant acidity that keeps this full bodied rosé fresh and very lively. Notes of freshly picked strawberries and cherries with a delicate peppery and floral fragrant undertone. Tight tannins and a rich mineral, fresh finish.



## PAIRING

This delicate rosé works perfectly besides creamy risottos, shellfish, paellas, cheese tables and oysters. We also recommend pairing it with mussels or tempura appetizers.



## CERTIFICATIONS

Vegan and Kosher Certified: Lo mevushal and Le Pessaj.



כשר לטבח - לא מבושל

