

Wine-In-Books Macabeo Viognier



NELEMAN

Neleman wines are Spanish organic wines of Valencia with a Dutch heart. With special attention for local authentic grapes, reflecting the soil and region. Each wine has its own personality and you can taste the passion and love its been made with. We allow nature to do its work. Good wine is made in the vineyard.



VINEYARD & TERROIR

The bodega was founded in 1999 and is located in the southwest of the province of Valencia, in the River Clariano District, which comes under the 'Valencia' Designation of Origin. The soil in this vineyard is white limestone. Its surprising whiteness on the surface gives its name to the entire region (Vall d'Albaida), where our valley is located. This limestone layer absorbs moisture like a sponge. When it dries up, the upper layers form a natural barrier, restricting evaporation. This reserve of moisture contributes to the roots development.



GRAPE VARIETIES

70% Macabeo
30% Viognier



VINIFICATION & AGEING

The white varieties are being harvested early on in the season to preserve a good acidity and at night to protect from oxidation. The grapes are placed in a cool store for 5 days at -5 °C. It then goes directly under temperature-controlled fermentation in order to extract and preserve the citrusy and anis-like aromas.



TYPE

White wine, very fresh and fruity. Organic and vegan.
3L



ALCOHOL CONTENT

12,5%



TASTING NOTES

Really distinctive white made from Macabeo and Viognier grapes grown at high altitude to produce a smoky, tense wine with broad lemon and lime fruit.



FOOD PAIRING

Very nice to drink with green salads, Mexican tortilla wraps or asparagus.



AWARDS

Gourmand World Cookbook Award in the categorie Design in Food Culture.



SUSTAINABLE POINTS

- Organic
- Vegan

