

# Neleman Signature Pink Blend



## 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 Neleman wines reflect the aromas and flavours of a precious and perfect terroir. The soil is white limestone. Its surprising whiteness on the surface gives its name to the entire region: Vall d'Albaida. Rain 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

50% Tempranillo  
50% Garnacha



## VINIFICATION & AGEING

The grapes are harvested at the optimum ripening point of Garnacha and Tempranillo. Both varieties are pressed at the same time. Fermentation is the result of the blend of both varieties, which we leave to rest on their lees in medium and medium-plus toasted French oak barrels for around 3-4 months, thus achieving a creamy and mellow wine profile.



## TYPE

Rosé wine, oaky and complex. Organic, vegan.  
750 ml



## ALCOHOL CONTENT

12%



## TASTING NOTES

The interesting smoky nose coming from its barrel ageing with toasted and coffee tones combines perfectly in the mouth with the varietal fruit such as strawberry and blackberry. Balanced and refreshing, the medium acidity keeps it lively but also creamy, finishing with a long and mineral aftertaste.



## FOOD PAIRING

Perfect to drink with vegan gyros or grilled paprika.



## SUSTAINABLE POINTS

- Organic
- Vegan
- Sustainable packaging: Light bottle; green cap closure, one layer of aluminium instead of three.

