

# All Day Long Monastrell



## 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 vineyards lay on an altitude of approximately 750 meters above sea level, in the southwest of Valencia and close to the Mediterranean Sea. Day temperatures can rise very high, imparting sweetness to the fruit. Nights can be very cold, giving the fruit the bracing acidity needed to produce lively wine. Rainfall is almost nonexistent, allowing the vines to grow grapes concentrated in flavor. The vineyard is worked under strict organic agriculture methods certified by the Comité de Agricultura Ecológica de la Comunidad Valenciana CAECV.



## GRAPE VARIETY

100% Monastrell



## VINIFICATION & AGEING

Harvesting is done during night time, avoiding oxidation and high temperatures of day hours. Short maceration time. Fermentation takes place at 18 °C. Then the wine goes through malolactic fermentation in stainless tanks, always under controlled temperature.



## TYPE

Red wine, dry. Organic and vegan.  
750 ml



## ALCOHOL CONTENT

13%



## TASTING NOTES

Juicy single varietal Monastrell wine. It's elegant on the nose, exhibiting a delicious fruit of raspberries, cherries, black tea, hints of smoke and cocoa. On the palate, chewy tannins, nice freshness and fruit-driven finish. Not especially complex but easily enjoyable.



## FOOD PAIRING

Perfect to be enjoyed with any tapas, pasta with tomato, pizza, grilled vegetables, or just on its own.



## SUSTAINABLE POINTS

- Organic
- Vegan
- Sustainable packaging: Light bottle; screw cork closure; paper band (no capsule).

