

Neleman Signature Red 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 vineyards are situated in a hilly district set in a mountainous region and cut up by ravines that may be more than 100 m (350 ft) deep. Geologically, most of its rock formations are sedimentary. There are only rare outcrops of meta-morphous or volcanic material. The principal sedimentary materials are carbonated rocks like limestone, dolomite and calcareous shale. Amongst the secondary rocks there is an abundance of detritics like clays, silts, sands and gravels. Evaporites like gypsum and salts represent a very small proportion.



GRAPE VARIETIES

Tempranillo & Marselan



VINIFICATION & AGEING

Both varieties are produced in a rarely fresh area in Valencia region, at 700 m above sea level. Harvesting is done during night time, avoiding oxidation and high temperatures of day hours. The maceration of the skins in contact with the must takes about 6 days. The varieties are aged separately for 4 months on French oak barrels and then blended together in order to assemble the wine.



TYPE

Red wine, full bodied & fruity. Organic and vegan.
750 ml



ALCOHOL CONTENT

13,5%



TASTING NOTES

A very rich and full bodied red wine with aromatic red fruit, fine oak, vanilla and a touch of toffee and coffee. A taste of black fruit and soft tones of moccha, nuts and vanilla.



FOOD PAIRING

Perfect to drink with grilled portobello, roasted eggplant or dark chocolate.



SUSTAINABLE POINTS

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

