

All Day Long Verdejo Sauvignon Blanc



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. 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 VARIETY

50% Verdejo
50% Sauvignon blanc



VINIFICATION & AGEING

Both varieties are fermented separately with simple vinifications to express their varietal aromas. The vinification is basically a quick pressing to avoid colour and respect the typicality of the variety. When both wines are finished, we carefully blend the Verdejo with the more expressive tanks of Sauvignon Blanc. In this way we obtain a floral and aromatic wine due to the typicity of these two varieties.



TYPE

White wine, crispy, aromatic and tropical. Organic and vegan.
750 ml



ALCOHOL CONTENT

12%



TASTING NOTES

The wine is very aromatic on the nose with aromas of typicity coming from both varieties. Herbaceous aromas, again, typical of both grapes, as well as citrus and subtle aromas of tropical fruit such as pineapple. The entry on the palate is broad and pleasant with medium-high acidity and a long aftertaste.



FOOD PAIRING

Perfect as an aperitive and with soft cheeses.



SUSTAINABLE POINTS

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

