

Bike Winemakers Release Tempranillo



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. It has a 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 VARIETIES

100% Tempranillo



VINIFICATION & AGEING

The Tempranillo grapes are harvested by hand from vineyards with a few kilograms per vine. After a 5-day maceration in contact with the skins, the wines finish the alcoholic fermentation in other tanks. Afterwards they undergo malolactic fermentation in contact with wood in foudres and French oak barrels, followed by an ageing process of approximately 8 months in first use wood.



TYPE

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



ALCOHOL CONTENT

13,5%



TASTING NOTES

The caramel notes come to the fore in this barrel-aged Tempranillo, mixed with the varietal aromas such as raspberry. Also aromas of cheesecake, vanilla, liquorice and spices, flowers like violets and tobacco leaves. In the mouth we can find again the caramel and the violets. The tannins are silky and elegant and sweet. It is an alcoholic wine with presence in the mouth that fills it with a very long end where spices and minerality like graphite come out.



FOOD PAIRING

Perfect with vegetable stew.



SUSTAINABLE POINTS

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

