

All Day Long Macabeo



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 vineyard is located in the southwest of the province of Valencia, in the River Clariano District, which comes under the 'Valencia'. The soil in this vineyard is white limestone. Its surprising whiteness on the surface gives its name to the entire region (Vall d'Albaida), where our valley is located. This limestone layer 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. The vineyard is worked under strict organic agriculture methods certified by the Comité de Agricultura Ecológica de la Comunidad Valenciana CAECV.



GRAPE VARIETY

100% Macabeo



VINIFICATION & AGEING

The Macabeo grapes are harvested early on in the season to preserve a good acidity and at night to protect from oxidation. They are placed in a cool store for 5 days at -5 °C. It then goes directly under temperature controlled fermentation in order to extract and preserve the citrusy and anis-like aromas.



TYPE

White wine, fresh, fruity, crispy. Organic and vegan.
750 ml



ALCOHOL CONTENT

12%



TASTING NOTES

Really distinctive white made from Macabeo grapes at high altitude to produce a fresh and fruity wines with notes of lemon, apple and white pears. Light, fresh, balanced, full of tropical fruit and with a touch of viscosity that adds body and a longer finish.



FOOD PAIRING

Ideal wine to drink with tapas, roasted almonds or pizza.



SUSTAINABLE POINTS

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

