

Nucli Tempranillo Bobal



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 600 meters above sea level, in the southwest of the province of Valencia. Day temperatures can rise very high, imparting sweetness to the fruit. Nights can be very cold, giving the fruit the bracing acidity it needs to produce lively wine. Rainfall is almost non-existent, allowing the vines to grow grapes concentrated in flavour. The soil in this vineyard is white limestone.



GRAPE VARIETY

80% Tempranillo
20% Bobal



VINIFICATION & AGEING

The wine fermentation takes place at 18 °C. The wine goes through a short maceration time of 6-7 days. After that, the wine goes through malolactic fermentation in concrete tanks of 2300 liters to then spend a short time of around 3 months in French oak, to then age again in concrete tanks.



TYPE

Red wine, young, fruity. Organic and vegan.
750 ml



ALCOHOL CONTENT

13,5%



TASTING NOTES

In the nose clean violets and cherries, in the mouth soft tannins. This is a wine with a good body, a complex wine.



FOOD PAIRING

Try Nucli Tempranillo Bobal with vegetable stew, mushroom risotto or spiced biscuit.



SUSTAINABLE POINTS

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

