

Casas del Rey Bobal Robusta



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

100% Bobal



VINIFICATION & AGEING

The fermentation takes place in a concrete open fermentor going through alcoholic fermentation for a period of 6 days in contact with the skins, then we transfer the wine to dry the wine in sugars and get the malolactic fermentation done in other tanks. After that we age the wines in 1000 liter french oak tanks as well as in french barrels for around 14 months.



TYPE

Red wine. Organic and vegan.
750 ml



ALCOHOL CONTENT

14%



TASTING NOTES

Smooth and rich and softly powerful. Robusta concentrates the flavor of fruits and spices over a mineral background that reveals the personality of the soil it grows on. Red flowers, black currants, prunes and sweet toasted aromas make this wine a pleasant companion for fine foods and conversations.



FOOD PAIRING

Drink on its own to fully experience this special wine. Also works great with chocolate.



SUSTAINABLE POINTS

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

