

Nucli Tempranillo Rosé



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

100% Tempranillo



VINIFICATION & AGEING

Harvest takes place at night when the fruit is starting to be fully ripe in order to assure fresh aromas. Grapes are pressed to obtain a lightly colored must that is slowly fermented at 15 °C and quickly bottled after fermentation. Tempranillo is floral and fruity, an ideal varietal for light and refreshing rosé wines.



TYPE

Rosé, fruity and full bodied. Organic and vegan.
750 ml



ALCOHOL CONTENT

12%



TASTING NOTES

This wine has a beautiful light color like petals of roses. A fine aromatic intensity with notes of very ripe small berries, violets and wild strawberry. The mouth fill is light and refreshing with ripe melon taste, fresh almonds and fennel.



FOOD PAIRING

Serve chilled with spicy tofu, pasta with fresh tomato or grilled watermelon.



SUSTAINABLE POINTS

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

