

Single Vineyard 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 Neleman wines reflect the aromas and flavours of a precious and perfect terroir. Hand harvest and minimal handling of the fruit allow us to reflect the personality of every block. Casas del Rey is a village of scarcely 80 inhabitants in the nature reserve of Las Hoces del Cabriel. Green landscape of intact forests patched with small terraces of vineyard, olive trees and almond-trees. The gifts of an altitude of 800 - 1000 meters above sea level are cool nights and sweet and calm mountain rains.



GRAPE VARIETY

100% Bobal



VINIFICATION & AGEING

Made with a selection of the most expressive hand picked Bobal grapes from our oldest bush vine vineyards. The grapes are fermented in 700 liter open fermentors and then go through malolactic fermentation followed by 8 months of aging in new French oak barrels and 1000 liter French oak tanks.



TYPE

Red wine, 8 months oak aged. Organic and vegan.
750 ml



ALCOHOL CONTENT

14,5%



TASTING NOTES

Keeps its incredible aromas hidden when the bottle is just opened to start revealing them just after a couple of sips. Elegant and balanced oak aromas dance along with the black, intense fruit expression of the wine.



FOOD PAIRING

Great with truff d'pas ta, vegetable stew and dark chocolate.



SUSTAINABLE POINTS

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

