

# Neleman Cava Seco



## 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

Neleman wines reflect the aromas and flavours of a precious and perfect terroir. You can find Requena's county inland of Valencia, 70 km far away from the Mediterranean sea. It has an altitude that goes from 700 to 900 meters above sea level. The climate is Mediterranean with continental shots. Influenced by this altitude and distance to the sea it distinguishes it of the other territories in Valencia. Winters are cold and very long, arriving to achieve, occasionally, until 15°C under zero, in contrast with our short summers with their hot days and dry and fresh nights. Thanks to this climate, geographic situation, rough soils and the knowledge of its people, we produce astonishing grapes. Keeping their berries with fine and complex aromas that shut the essences of the Valencian village.



## GRAPE VARIETY

75% Macabeo  
25% Chardonnay



## VINIFICATION & AGEING

Neleman Cava Seco is an excellent choice for those that like it "not too dry". Delicious, smooth and refreshing médium-bodied Cava made from a selection of ripe grapes of the macabeo and chardonnay variety from unproductive dryland vineyards, selected by tasting berries, seeking maximum fruit expression. It is soaking for 11 hours at 10°C to extract the ripe aromas that are perceived when tasting this cava.



## TYPE

Sparkling white wine, medium dry. Organic and vegan.  
750 ml



## ALCOHOL CONTENT

11,5%



## TASTING NOTES

Pale yellow Cava with golden tonalities. Bright, fine bubble and persistent foam. Intense fragrance, developing white fruit flavors over notes of bakery and mocha with subtle citric aromas. Creamy texture, wide and persistent in the mouth feeling. Balanced acidity, long taste remembering rye bread.



## FOOD PAIRING

It is perfect by itself and also pairs well with spicy and sweet cuisine. A nice zing of acidity keeps the wine balanced.



## SUSTAINABLE POINTS

- Organic
- Vegan

