

# SIGNATURE BOBAL ROSÉ



## NELEMAN

Neleman wines are Spanish organic wines of the D.O. 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 with a 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

This Bobal rosé is made from fresh, unripe grapes. The method of making this rosé is by direct pressing, where the grapes, once crushed, enter our press to extract all the juice. Once the pressing is finished, the wine is fermented and stored in stainless steel tanks to maintain the freshness and varietal aromas of the Bobal grape.



## TYPE

Rosé wine fresh and young. Organic and vegan.



## ALCOHOL CONTENT

12%



## TASTING NOTES

The bobal variety is famous in our wine-growing area for, among other things, producing excellent rosés. This one is proof of that, with aromas of rose and fruit such as raspberry. Fine in the mouth and with a very typical sweetness of these rosés, this wine makes its pleasant palate inviting to continue drinking.



## FOOD PAIRING

Excellent for pairing with desserts such as cheesecake or seafood such as anchovies.



## SUSTAINABLE POINTS

- Organic
- Vegan
- Carbon Transparent: We take our climate footprint seriously. That's why we keep track of it and put it on our bottles.
- Sustainable packaging: Light bottle; green cap closure, one layer of aluminum instead of three.

