

# Neleman Bike Garnacha Marselan



## 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 are situated in a hilly district that offers great conditions of rocky soils to grow Marselan variety (hybrid between Garnacha and Cabernet Sauvignon). To give birth to this wine we blended it with Garnacha to reinforce the fruity and jammy. Powerful taste and fruitiness are the best words to define this delicious wine.



## GRAPE VARIETY

60% Garnacha  
40% Marselan



## VINIFICATION & AGEING

Both varieties are produced in a rarely fresh area in Valencia region, at 700 m above sea level. Harvesting is done during night time, avoiding oxidation and high temperatures of day hours. Once in the winery, the must is cooled to 10 °C (sweet maceration). Fermentation takes place at 21 °C. The wine goes through a short maceration time of 6-7 days.



## TYPE

Red wine, young, fresh, fruity. Organic and vegan.  
750 ml



## ALCOHOL CONTENT

13,5%



## TASTING NOTES

Clean and bright with garnet reflections. In the nose clean violets and cherries, in the mouth soft tannins. Powerful taste and fruitiness are the best words to define this delicious wine.



## FOOD PAIRING

Serve this wine with grilled eggplant, tomato salsa or mexican tortilla.



## SUSTAINABLE POINTS

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

