

Nucli Macabeo Sauvignon Blanc



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

70% Macabeo
30% Sauvignon Blanc



VINIFICATION & AGEING

Skin maceration for 24 hours. Fermentation takes place at 14 °C. There is lees contact for 3 months.



TYPE

White wine, young, fruity. Organic and vegan.
750 ml



ALCOHOL CONTENT

12%



TASTING NOTES

In the nose citrus, peach, grapefruit and chamomile. This is a very fresh, clean, bright and crispy wine.



FOOD PAIRING

Nucli Macabeo Sauvignon Blanc goes best with light starters, salad with lemon dressing, asparagus and roasted fennel.



SUSTAINABLE POINTS

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

