

Single Vineyard Macabeo



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% Macabeo



VINIFICATION & AGEING

Wine made from 20 year old Macabeo vines on a non irrigated plot. 50% of the wine is fermented in oak barrels and aged in them for 4 months. To achieve the balance between freshness and ripe aromas, the bottled wine is the blend of 50% oak fermented and 50% stainless steel fermented Macabeo.



TYPE

White wine, slightly aged, creamy and fruity. Organic and vegan. Available in 750 ml and 375 ml.



ALCOHOL CONTENT

12%



TASTING NOTES

On the mouth flowers dance along with anise and zesty notes on a background of softly toasted aromas.



FOOD PAIRING

Perfect with grilled vegetables, spring rolls and creamy pasta dishes.



SUSTAINABLE POINTS

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

