

Casas del Rey Bobal Oolong



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. The soil is white limestone. Its 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 is our highest quality wine and most gourmet wine, so only the best grapes from each vintage of our centenary Bobal vines are used for this product. We select a few excellent kg of Bobal grapes, which will spend around a year and a half or two in the prestigious T5 Taransaud French oak barrels. Part of the wine from each vintage is blended with a small percentage from previous vintages that have spent more years in barrels, ensuring the influence of first year wood with older wine.



TYPE

Red wine, oaky and complex. Organic and vegan.
750 ml



ALCOHOL CONTENT

14,5%



TASTING NOTES

The influence of the quality barrels, new French oak T5 is very evident, aromas of toast and oak predominate among others, although we can also find ripe fruit. Cedar aromas are found both in the mouth and on the nose. The tannins are high, typical of the Bobal, but of an extraordinary quality. The aftertaste is incredibly long, with the wood remaining in the mouth for a long time.



FOOD PAIRING

This wine is perfect to be paired with heavy meals, (vegan) cheese and pasta.



SUSTAINABLE POINTS

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

