

Neleman Signature White Blend



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 gives its name to the entire region: Vall d'Albaida. 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 VARIETIES

1/3 Chardonnay
1/3 Sauvignon Blanc
1/3 Macabeo



VINIFICATION & AGEING

We blend this wine from Chardonnay, Sauvignon Blanc and Macabeo. The grapes are placed in a cold store for 1 day. It is partially fermented in new French Oak and then ageing for 3 months, thus adding extra aromas (toasted, spices) and a velvety after taste. There is lees contact for one month.



TYPE

White wine, fruity, complex. Organic & vegan.
750 ml



ALCOHOL CONTENT

13%



TASTING NOTES

This wine is made with very ripe but shaded grapes in order to achieve an exciting mouth filling taste but keeping freshness and acidity. It is a white that surprises for its complexity and balance.



FOOD PAIRING

Delicious as an aperitif, good companion for pasta's.



SUSTAINABLE POINTS

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

