

Cabernet Sauvignon Bobal



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

50% Cabernet Sauvignon
50% Bobal



VINIFICATION & AGEING

Wine made from over 50 year old Bobal vines and 15 year old Cabernet vines grown without irrigation on the high altitude mountains of Valencia. After fermentation in 700 liter open fermentors the wine is aged in 1 - 2 years in French oak barrels and 1000 liter French oak tanks (4 months). This aging enlarges the wine's aromatic profile and smoothens the tannins.



TYPE

Red wine, smooth and fruity. Organic and vegan.
Available in 750 ml and 375 ml.



ALCOHOL CONTENT

13,5%



TASTING NOTES

The wine has a lovely and lively dark cherry color. The aromas are intense and round. Plums, berries, violets and toasted sweet oaky notes are blended on the nose. On the mouth an enjoyable balance is achieved between the smooth tannins, the sweet fruit and the mouth filling oak taste.



FOOD PAIRING

Goes very well with sweet potato, mushrooms and pumpkin.



SUSTAINABLE POINTS

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

