

Wine-In-Books Monastrell Cabernet



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 are situated in a hilly district set in a mountainous region and cut up by ravines that may be more than 100 m (350 ft) deep. Geologically, most of its rock formations are sedimentary. There are only rare outcrops of metamorphous or volcanic material. The principal sedimentary materials are carbonated rocks like limestone, dolomite and calcareous shale. Amongst the secondary rocks there is an abundance of detritics like clays, silts, sands and gravels. Evaporites like gypsum and salts represent a very small proportion. In the Caroig massif, the limestone that constitutes it favours the formation of underground aquifers, and these are very important for agriculture.



GRAPE VARIETIES

60% Monastrell 40% Cabernet



VINIFICATION & AGEING

Both varieties are produced in a rarely fresh area in Valencia region, at 700 m above sea level. Harvesting is done during night time, avoiding oxidation and high temperatures of day hours. Once in the winery, the must is cooled to 10 °C (sweet maceration). After 3 days, fermentation takes place, controlling the temperature at around 21 °C. Pump-over is done twice a day during the first week and once a day during the second one. Then the marc is pressed and fermentation finishes slowly.



TYPE

Red wine, young, fruity. Organic and vegan.



ALCOHOL CONTENT

13,5%



TASTING NOTES

Brilliant crimson with ruby hues in colour. Aromatics of bright red fruits, pretty floral with a fleshy, soft and silky palate. Displaying elegance, good natural acidity promotes food pairing opportunities, making this wine ideal for enjoyment.



FOOD PAIRING

Perfect in combination with all types of mushroom dishes, vegan white cheeses or grilled eggplant.



AWARDS

Gourmand World Cookbook Award in the categorie Design in Food Culture.



SUSTAINABLE POINTS

- Organic
- Vegan





