

50 Reasons Sauvignon Blanc



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

100% Sauvignon Blanc



VINIFICATION & AGEING

Fermented and aged in stainless steel vats.



TYPE

White wine, crispy, subtle and fruity. Organic and vegan.
750 ml



ALCOHOL CONTENT

12,5%



TASTING NOTES

Burnished gold with green highlights in the glass. It has a nose of preserved lemon, lime flesh and white peach over a strong slate minerality. On the palate the wine is crisp, dry and bracing with a fine citrus flavor and an intriguing minerality that makes you want to sip it again and again.



FOOD PAIRING

Try as an aperitif.



SUSTAINABLE POINTS

- Organic
- Vegan
- Sustainable packaging: Light bottle; paper band (no capsule).

