

Neleman Bike Viura Merseguera



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 vineyard is located in the southwest of the province of Valencia, in the River Clariano District. The soil in this vineyard is white limestone. Its surprising whiteness on the surface gives its name to the entire region (Vall d'Albaida), where our valley is located. This limestone layer 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. The vineyard is worked under strict organic agriculture methods certified by the Comité de Agricultura Ecológica de la Comunidad Valenciana CAECV.



GRAPE VARIETIES

50% Viura
50% Merseguera



VINIFICATION & AGEING

The white varieties are being harvested early on in the season to preserve a good acidity and at night to protect from oxidation. The grapes are placed in a cool store for 5 days at -5 °C. It then goes directly under temperature controlled fermentation in order to extract and preserve the citrusy and fruity aromas.



TYPE

White wine, very fresh and fruity. Organic, vegan.
Available in 750 ml and 375 ml.



ALCOHOL CONTENT

12%



TASTING NOTES

Really distinctive white made from rare Viura grapes and Merseguera grown at high altitude to produce a smoky, tense wine with broad lemon, herbaceous and lime fruit.



FOOD PAIRING

Great as an aperitif or drink with risotto, salad with lemon dressing and bean sprouts goreng.



SUSTAINABLE POINTS

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

