

NELEMAN NUCLI TINTO

NELEMAN

Neleman wines are Spanish organic wines from 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 they've been made with. We allow nature to do its work. Good wine is made in the vineyard.

VINEYARD & TERROIR

The vineyards lay on an altitude of approximately 600 meters above sea level, in the southwest of the province of Valencia. Day temperatures can rise very high, imparting sweetness to the fruit. Nights can be very cold, giving the fruit the bracing acidity it needs to produce lively wine. Rainfall is almost non-existent, allowing the vines to grow grapes concentrated in flavour. The soil in this vineyard is white limestone.

GRAPE VARIETY

Tempranillo 90%
Syrah 5%
Petit verdot 5%

VINIFICATION & AGING

Fermentation takes place at 18°C. The wine goes through a short maceration time of 6-7 days. Then the wine goes through malolactic fermentation in concrete tanks of 2300 liter and then ages in concrete tanks.

TYPE

Red wine, young, fruity, organic, vegan

ALCOHOL CONTENT

13%

TASTING NOTES

In the nose clean violets and cherries, in the mouth soft tannins. This is a wine with a good body, a complex wine.

FOOD PAIRINGS

Neleman Nucli Tinto goes best with light meals: light and delicate meat, fish like codfish or sea bass.

