

Neleman Nucli Orange



NELEMAN

Neleman wines are Spanish organic wines of Valencia 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. The soil is white limestone with a surprising whiteness on the surface. Rain 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.



GRAPE VARIETY

100% Macabeo



VINIFICATION & AGEING

This orange wine is made from Macabeo grapes. The maceration (the time the must spends in contact with the skins) is prolonged, which results in complex aromas and flavours as well as a deep orange color. We do push-downs twice or three times per day in order to extract as much color as we can. When we separate the wine from the skins, we let it rest in stainless steel tanks to



TYPE

Orange wine, complex, tasty.



ALCOHOL CONTENT

12%



TASTING NOTES

The wine has a very noticeable citrus and stone fruit character. Apricots, peaches, orange peel and some notes of white flowers. There are also notes of paraffin. The palate is warm and pleasant, with curious orange wine tannins and a correct and pleasant acidity. The aftertaste is long, leaving a wonderful taste in the mouth that lingers.



FOOD PAIRING

Pairs well with cheeses, baked vegetables or even heavy salads.



SUSTAINABLE POINTS

- Organic
- Vegan
- Sustainable packaging: Light bottle; green cap closure, one layer of aluminum instead of three.
- We are part of IWCA - International Wineries for Climate Action, a global initiative dedicated to reducing greenhouse gas emissions and achieving climate neutrality in the wine industry by 2050.

