

# Casas del Rey Bobal - 100% Bobal Rosé



## 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 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. 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% Bobal



## VINIFICATION & AGEING

To make this Bobal rosé, we harvest grapes that are much fresher than normal so that they retain their acidity and aromatic profile. We focus on old bush vines, but we do not allow the grapes to overripen as we normally do; instead, we pick them early. In the winery, we cool the grapes slightly in the chamber before sorting them on the selection table and pressing them directly so as not to extract too much colour. Fermentation takes place in cold conditions to preserve the aromas and ensure a slow, gentle fermentation. The result is a lively rosé wine that highlights the full potential of Bobal for making rosé wines.



## TYPE

Rosé wine, fresh, very aromatic. Organic and vegan.  
750 ml



## ALCOHOL CONTENT

13,5%



## TASTING NOTES

This rosé has a pale pink colour. This Bobal rosé is an aromatic beast, ranging from rose petals to bubble gum, compote fruits such as ripe but fresh strawberries or raspberries, and even hints of watermelon. On the palate, the wine is very fluid and salty and immediately swells, leaving a sensation of fullness and breadth in the mouth. The acidity is very pleasant and the mouthfeel reveals even more aromas than the nose, all those described above but also ripe and fresh cherries again. The finish is immensely long, with the wine lingering in the mouth long after tasting.



## FOOD PAIRING

Valencian paella, vegetable rice dish, young sheep's milk cheeses, margherita or vegetable pizza



## SUSTAINABLE POINTS

- Organic
- Vegan
- Sustainable packaging: Light bottle; green cap closure, onelayer of aluminium 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.

