

SIGNATURE CHARDONNAY MUSCAT



NELEMAN

Neleman wines are Spanish organic wines of the D.O. 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. 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

70% Chardonnay
30% Muscat



VINIFICATION & AGEING

The white varieties are being harvested early on in the season to preserve a good acidity and at night to protect them from oxidation. The grapes have been processed separately after an exhaustive selection by hand to select only the best grapes. Fermentation takes place in stainless steel vats at a controlled temperature between 14-15°C.



TYPE

White wine, fresh, fruity. Organic and vegan.
75CL



ALCOHOL CONTENT

12,5%



TASTING NOTES

A harmonious blend of elegant Chardonnay and Muscat, this wine is aromatic, floral, and balanced. It offers aromas with exotic touches of flowers, white fruits, and peach. Medium to high aromatic intensity, fresh with a long fruity finish, and well-balanced.



FOOD PAIRING

Drink this wine with quinoa salad, asparagus or tagine dishes.



SUSTAINABLE POINTS

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

