NELEMAN
ORGANIC VINEYARDS

Single Vineyard Monastrell

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 bodega was founded in 1999 and is located in the southwest of the province of Valencia, in the River Clariano District, which comes under the 'Valencia' Designation of Origin. The soil is white limestone with a surprising whiteness on the surface. 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

100% Monastrell

VINIFICATION & AGEING

Careful selection of our best Monastrell grapes harvested during the night. Fermentation at controlled temperature in stainless-steel vats. Ageing period of 7 to 9 months in new half-toasted French oak barrels.

TYPE

Red wine, full body and elegant. Organic and vegan.
750 ml

ALCOHOL CONTENT

14%

TASTING NOTES

Bright and deep ruby-red color wine. Aromas to ripe fruits with notes of smoke and liquorice. Powerful attack with pleasant tannins from the oak. Good body, very well balanced and elegant complexity. Long after-taste.

FOOD PAIRING

Try this wine slightly chilled on its own or with any food! It's always delicious.

SUSTAINABLE POINTS

- Organic
- Vegan
- Sustainable packaging: Light bottle; green cap closure, one layer 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.