

Casas del Rey Macabeo Orange



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. Its 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 is an orange wine, so we vinify it as if it were a red wine but with white grapes of the Macabeo variety. The main difference is that the fermentation is controlled in a cold chamber, but the maceration is carried out with the skins in the same way as for the reds. We then store our wine in concrete eggs during the year where it will benefit from the movement of the tank with its lees.



TYPE

Orange wine. Organic and vegan.
750 ml



ALCOHOL CONTENT

12%



TASTING NOTES

A mineral, fresh and vibrant orange wine. Ripe fruit and nuts on the nose, as well as herbal aromas. On the palate it is a wine with medium-high acidity, with noticeable, well-marked tannins and an earthy character. It also has notes of tropical fruit and citrus.



FOOD PAIRING

This wine is perfect to be paired with curry dishes and Japanese cuisine.



SUSTAINABLE POINTS

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

