

Bobal - no sulphur added



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. 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% Bobal



VINIFICATION & AGEING

This young Bobal without sulphites has been made from grapes harvested early, thus achieving fruitiness, acidity and freshness. As it is made without the use of sulphites, the care that goes into its bottling is of vital importance as the wine is really exposed to oxidation. On the positive side, however, the varietal aroma is preserved much more thanks to the absence of sulphites.



TYPE

Red wine, fresh and young. Organic and vegan.



ALCOHOL CONTENT

12,5%



TASTING NOTES

This wine has a purplish red colour that denotes its youth. On the nose it is very expressive due to the non-use of sulphur giving mainly red fruit notes of cherry and raspberry. The palate is lively with a high acidity and with nice and crunchy but also warm and sweet tannins. The wine has been separated from its skins early so as not to give an overweight of fresh tannins and thus achieve a wine that is pleasant to drink.



FOOD PAIRING

Perfect to combine with a soft cheese board or pasta.



SUSTAINABLE POINTS

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

