

# **CAVA BRUT**



#### **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**

Neleman wines reflect the aromas and flavours of a precious and perfect terroir. You can find Requena's county inland of Valencia, 70 km far away from the Mediterranean sea. It has an altitude that goes from 700 to 900 meters above sea level. The climate is Mediterranean with continental shots. Influenced by this altitude and distance to the sea it distinguishes it of the other territories in Valencia. Winters are cold and very long, arriving to achieve, occasionally, until 15 °C under zero, in contrast with our short summers with their hot days and dry and fresh nights. Thanks to this climate, geographic situation, rough soils and the knowledge of its people, we produce astonishing white grapes. Keeping their berries with fine and complex aromas that shut the essences of the Valencian village.



#### **GRAPE VARIETIES**

85% Macabeo 15% Chardonnay



# **VINIFICATION & AGEING**

This Cava has been elaborated with best white grape selection from Requena, looking for a mayor complexity. Joining in the same product clusters form different soil's composition. They have been pressed softly. Keeping just a noblest fraction of the must to achieve the delicacy that expresses this Cava. Besides it has been fermented, first fermentation and second fermentation (in bottle), at low temperature (16 °C) looking for a wide flavor range. Fruity and floral, these are the characteristics of this Valencian Cava.



#### **TYPE**

Sparkling white wine, dry. Organic and vegan. 750 ml



### ALCOHOL CONTENT

11,5%



## **TASTING NOTES**

Straw yellow Cava with greenish tones. Living, fine and persistent bubble. In the nose it is frank, highlight aromas of white fruits and citrus notes with a background of very elegant pastries. On the palate it is round, easy step, its effervescence envelops the palate leaving a long aftertaste with hints of ripe fruit.



# FOOD PAIRING

Perfect as an aperitif, with tapas or sunday lunch.



#### SUSTAINABLE POINTS

- Organic
- Vegan

