

SIGNATURE MONASTRELL



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

100% Monastrell



VINIFICATION & AGEING

This 100% Monastrell is vinified in a gentle manner, prioritising the prominence of the grape variety. The grape profile we are looking for is healthy fruit and loose bunches. It is fermented in different concrete tanks and then blended in stainless steel tanks. A small fraction of the wine is aged in French oak barrels for 3-4 months.



TYPE

Red wine, fruity, tasty. Organic and vegan.



ALCOHOL CONTENT

13%



TASTING NOTES

The wine starts with a meaty and muscular mouthfeel, but easy to drink. Aromas of cherry, aniseed and liquorice are found on the nose. The tannins are friendly and easy to drink due to the fraction of cask wine that has been blended with the rest of the wine. Light toasty notes appear on the finish.



FOOD PAIRING

Perfect to combine with cured cheeses, Mexican or Indian food.



SUSTAINABLE POINTS

- Organic
- Vegan
- Carbon Transparent: We take our climate footprint seriously. That's why we keep track of it and put it on our bottles.
- Sustainable packaging: Light bottle; green cap closure, one layer of aluminum instead of three.

