

Nucli Verdejo



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 with a surprising whiteness on the surface. 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% Verdejo



VINIFICATION & AGEING

Early harvest, usually at night, to preserve natural acidity and prevent oxidation. Grapes are received, destemmed and gently pressed. Cold static settling around 3-4 °C for 12-24 hours to obtain clear musts. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks (12-15°C) with the aim of preserving the primary aromas and the wine's fresh, varietal character. Malolactic fermentation is not carried out, in order to maintain the wine's acidity and liveliness. Short ageing on fine lees for 2-4 months, with occasional bâtonnage to add body on the palate without losing freshness.



TYPE

Fresh and lively white wine, with crisp acidity and expressive aromatics. Organic & vegan.
750 ml



ALCOHOL CONTENT

13%



TASTING NOTES

Visually, it presents a pale greenish colour, clean and bright, with good vibrancy. The nose is intense and fresh, dominated by citrus notes such as lemon and lime, as well as crisp white fruit like green apple and pear. There are also characteristic herbaceous nuances of fennel and freshly cut grass, along with subtle mineral hints. On the palate, it stands out for its marked acidity, which brings tension and freshness. Light to medium-bodied, with good structure and balance. Citrus and green fruit flavours reinforce the refreshing sensation. A persistent, vibrant and slightly bitter finish, typical of the variety, which invites you to keep drinking. A fresh, upright and expressive wine, ideal for those seeking lively, crisp profiles.



FOOD PAIRING

Fish tacos with lime, steamed mussels, light pasta with herbs, fresh cheeses.



SUSTAINABLE POINTS

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

