

Neleman Tempranillo Monastrell Organic 2021



Region

Valencia is located at the centre of Spain's east coast. Famous for oranges, paella and wine, archaeological evidence suggests that winemaking here dates back more than a thousand years.

Producer

Dutchman Derrick Neleman studied to become a biodynamic farmer. After his training he ended up on vineyards in Spain and realised this is where he wanted to make his own wine. He settled in Valencia and focusses on making wines which reflect the terroir. All Neleman wines are made without the use of pesticides or additives and are certified vegan. They also plant trees to compensate their CO2 emissions and are carbon proof certified.

Tasting Notes

A blend of Tempranillo and Monastrell, both varieties are produced in a rarely fresh area in Valencia region, at 700m above sea level. Harvesting is done during night time, avoiding oxidation and the high temperatures of daytime. The resulting wine is a bright crimson in colour with fresh red cherry and plum aromas on the nose. The palate is soft and juicy with crunchy red fruits and a fresh acidity. Easy drinking and eminently enjoyable.

Food

Can be served lightly chilled on its own or with pizza, pasta or lightly spiced foods.

Technical Information

Country	Spain
Region	Valencia
Grape(s)	Tempranillo (65%) Monastrell (35%)
Type	Red
Style	Spicy
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	Organic	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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