

Neleman Bobal Organic 2018



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

Made from Bobal, a thick skinned grape native to Valencia, from old vines which are around 80 years old. Old vines mean that the yield is low, but this concentrates the character of the fruit. The result is a powerful and deeply concentrated red wine, with notes of damson fruit, brambles, cigars, leather and cloves.

Food

Perfect with BBQ meats, chorizo paella or rich tapas dishes.

Technical Information

Country	Spain	Dry/Sweet Style	Dry
Grape(s)	Bobal (100%)	Alcohol Content	14.5%
Type	Red	Closure Style	Cork
Style	Complex	Organic/Biodynamic	Organic
Oaked Style	Lightly oaked	Allergens	Milk: No
Body Style	Medium bodied		Egg: No
Sustainable	Yes-certified sustainable	Vegetarian/Vegan	Vegetarian: Yes
			Vegan: Yes



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