

Neleman Tempranillo Monastrell Organic 2023



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	Dry/Sweet Style	Dry
Region	Valencia	Alcohol Content	13%
Grape(s)	Tempranillo (65%) Monastrell (35%)	Closure Style	Cork
Type	Red	Organic/Biodynamic	Organic certified
Style	Spicy	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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