



Neo

Punta Esencia

VINTAGE

2016

QUALIFICATION

Very Good

VARIETY

Tinta del país 100 % (Tempranillo-type grape)

TYPE OF VINEYARD

Grapes purchased from La Horra vineyards, from estates 50 to 60 years old. Work on the vines monitored throughout the year and production limited to 1,500 kg per hectare.

TRAINING METHOD

Trained according to the traditional goblet method

GRAPE HARVEST

By hand in 16 kg cases in the first half of October, transported to the wine-cellar in 3000 kg trailer-loads

MACERATION

25 days with the temperature controlled by water-showers

AGEING

36 months in new french barrels

QUANTITY OF VINTAGE

4.600 numbered bottles.

FILTERING OR CLARIFYING

Very light process of filtering or clarifying which can give rise to slight precipitations at a later date

HEAD OENOLOGIST

Julio César Conde