

Neo

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 second week of October, transported to the wine-cellars in 3000 kg trailer-loads.

MACERATION

22 days with the temperature controlled by water-showers.

AGEING

24 months in french barrels 80% and american barrels 20%.

QUANTITY OF VINTAGE

15.000 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.

