



Neo

VINTAGE

2010

QUALIFICATION

Excelent

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 week of October, transported to the wine-cellar in 3000 kg trailer-loads

MACERATION

22 days with the temperature controlled by water-showers

AGEING

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

QUANTITY OF VINTAGE

22.000 numbered bottles.

FILTERING OR CLARIFYING

No processes of filtering or clarifying which can give rise to slight precipitations at a later date