

# Neo 2010

*Puntascencia*

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  
24 months in new french barrels 100 %

QUANTITY OF VINTAGE  
4.600 numbered bottles.

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

HEAD OENOLOGIST  
Isaac Fernández Montaña

