

Neo Punta Esencia 2006



Winery: Bodegas Neo

Region: Ribera del Duero D.O.

Grapes: 100% Tempranillo

Winery: This vineyard-driven project was started without a vineyard by a group of young friends with the goal of respecting tradition, honoring quality and searching for the essence of wine. They aim to produce wine with the perfect balance between fruit and wood which will allow the wines to be enjoyed immediately and age well. The initial vintages made from purchased grapes that had been farmed by the winery from 50 year and older vines. The project has grown into its own vineyard and a new winery building under the winemaking direction of Isaac Fernandez.

Wine: Produced from vines aged more than 80 years grown in clay/limestone and alluvial soils of the village of La Horra which are farmed with a specific intent to produce low yields of ripe, healthy grapes. Yields are below 15 hectoliters/hectare. Destemmed berries were fermented for 22 days prior to pressing in a small capacity, gentle, vertical basket press. Aged 12 months in 100% new French oak barrels followed by one racking into 100% new French oak for a total of 18 months in oak. Bottled without filtration or clarification.

Reviews:

“Made only in better vintages, the superb 2006 Neo Punta Esencia was sourced from a single vineyard of 80-year-old, low yielding vines... It reveals a room-filling aromatic array of pain grille, mineral, tobacco, incense, black cherry, and blackberry. On the palate this opulent wine is massive with dense fruit, loads of concentration, and incipient complexity with the oak nicely integrated. It demands a decade of cellaring and will have a drinking window extending from 2016 to 2030 for those young enough and patient enough to allow it to unfold.”

94 points *Wine Advocate* issue 183 June '09

“Glass-staining violet. Intensely perfumed bouquet of dark berries, cherry pit, licorice, Indian spices and minerals. Sappy blackberry and cassis flavors are brightened by tangy minerals and pick up an exotic note of candied flowers with air. Very rich but lively wine with excellent finishing lift and tangy precision. Give it another three to five years in the cellar before pulling the cork.”

93 points *International Wine Cellar* issue 145 July/Aug '09



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