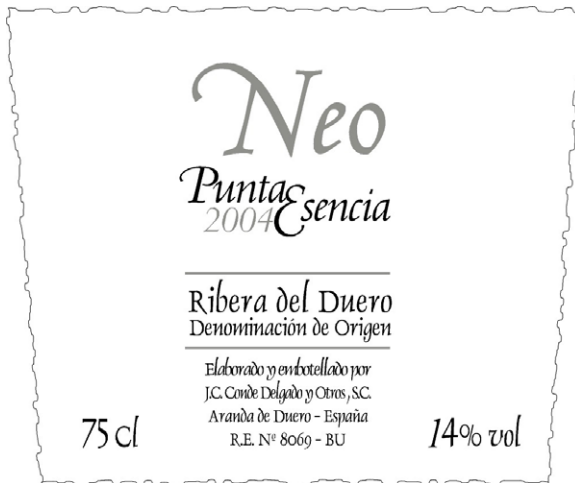


Neo Punta Esencia 2004



Winery: Bodegas JC Conde

Region: Ribera del Duero D.O.

Grapes: 100% Tempranillo (80 to 95 year old vines)

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: Winemaker, Isaac Fernandez, buys Tinto Fino grapes from a single vineyard located in La Horra, which is planted with over 80 year old vines. He has control of all work done in the vineyard. The grapes were harvested at 10 hectoliter/ hectares only by hand, picked and selected at optimum ripeness, de-stemmed but not crushed. Elevage of the wine is conducted using only gravity, not pumps. Long maceration – fermentation of 22 days. Aged 12 months in 80% new French and 20% new American oak barrels followed by one racking into 100% new French oak for a total of 16 months in oak. Both alcoholic and malolactic, fermentations took place in small stainless steel vats. No filtration or stabilization before bottling. Only the most intense lots of juice from the Neo project are used in this wine which is produced only in outstanding vintages.

Reviews:

“This alluring beauty has a youthful dark purple ruby core with dark fruits and a dense complex nose. It offers a soft attack, great concentration and mouth feel with meaty, earthy flavors.”

94 points *International Wine Review* September '07

“The 2004 Neo Punta Esencia has nearly as much power as the 2005 but with glossier fruit, a plush personality, and considerable elegance. Give it 6-8 years and it will reward you with a drinking window extending from 2016 to 2034. ”

98 points *Wine Advocate* issue 189 June 2010



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