

Neo Punta Esencia 2007



Winery: Bodegas JC Conde

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.

Isaac's philosophy is this: "I try to make wines of the highest possible quality based on each year and look to be able to offer to them to the world with reasonable and competitive prices. I try to respect to the maximum the identity of the vineyards and of the grapes with which I work, despite this it is not an impediment to be able to develop my wines and to equip to them with an elegance that differentiates to them from the rest."

Wine: Produced from vines aged more than 80 years grown in the clay/limestone 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. De-stemmed berries were fermented for 22 days prior to pressing in a small capacity, gentle, vertical basket press. 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. Bottled without filtration or clarification.

Reviews:

"The 2007 Neo Punta Esencia is deep purple in color with a brooding bouquet of pain grille, pencil lead, spice box, leather, balsamic, and assorted black fruits. On the palate it has plenty of fruit as well as considerable tannin. It will require 4-6 years of cellaring to round out."

91+ points *Wine Advocate* issue 189 June 2010

"Sexy, oak-spiced aromas of cherry-cola, boysenberry, vanilla and incense, with a suave smoky undertone. Lush and creamy in texture, with sweet dark berry flavors given shape and focus by gentle acidity. Finishes broad, supple and very long, with fine tannins adding grip. This highly promising wine still shows a primary, fruit-driven personality and needs a few years of bottle age to develop more complexity."

92(+?) points *International Wine Cellar* issue 152 Sept/Oct 2010



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