



LA MVLA DE LA QUIETUD

2018

Signature Red Wine.

Organic Wine.

D.O. Toro.

Limited edition of 3500 bottles of 750ml and 350 magnums



THE GRAPE

100% of the native grape Tinta de Toro from estate vineyards planted in 1900 and 1920.

Organic farming in bush-vine, rainfed and part farmed with horse.



WINEMAKING

Hand harvested in bins of 15 kg.

Destemmed and crushed.

Spontaneous natural fermentation without added sulphites in open stainless steel vat with temperature control.

Skin maceration for three weeks with two pump-overs daily and two final *delestages*.



AGEING

It spends 6 months during Castilian winter in vat on its fine lees with *batonnage*.

Then it is aged for 30 months in new French oak barrel of 225 liters.



THE WINE

An extremely deep cherry. Especially intense and captivating aromas of ripe black fruits, liquorice, black pepper with balsamic and mineral tones, and a touch of a great Havana cigar. Full bodied in the mouth with amazing balance and harmony.

A singular and unique Tinta de Toro, an impressive and memorable red.