



QUINTA QUIETUD

2018

Red Wine Reserva.
Organic Wine.
D.O. Toro.



THE GRAPE

100% of the native grape Tinta de Toro from estate vineyards planted between 1960 and 1988.
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 two 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 24 months in French oak barrels of 225 liters with a maximum of 33% new oak.



THE WINE

Full deep cherry. Strong and complex aroma of black fruit confit, liquorice, a fine toasted edge (dark cacao), and a touch of minerals (graphite). Dense and elegant on the palate, with a great personality and persistence.

A wine for Gourmets, with great ageing potential in bottle.

WINERY
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COMMERCIAL DEPARTMENT

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