



IN QUIETUD BY NATURE

2020

Natural Red Wine.
Organic Wine.
D.O. Toro.



THE GRAPE

100% of the native grape Tinta de Toro from estate vineyards planted between 2000 and 2004.

Organic farming in bush-vine, rainfed and 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 a final *delestage*.



AGEING

It spends 6 months during Castilian winter in vat on its fine lees with *batonnage*. No sulphites added.

It continues its ageing until it is bottled after its first summer. No sulphites added.



THE WINE

Very deep purple color. Powerful aroma of black fruits, balsamic and liquorice with mineral notes. Very dense palate with tannic structure and character. A lot of personality.

For lovers of natural wines and for those who dare with a Tinta de Toro in its purest version.