



Toro

Bodegas Quinta de la Quietud

Winery Info Sheet



Proprietor: Created in 1999 by the Belondrade and Lurton family with transference in 2001 of ownership to Jean François Hébrad and Eusebio Sacristan (former soccer player of Barcelona) and other partners. *Quinta Quietud* “quiet-tranquil state” consists of 54 acres of vineyards, 5 miles south of Toro.

Winemaker / Vineyard Manager: Jean François Hébrad

Location: Located in Zone 2, south of Toro with vineyards at a 2,329 ft altitude and cooler than sites west of Toro (where Bodegas Matarredonda is located).

Wines Made: Quinta Quietud and Corral de Campanas.

Climate: Continental (Zone 2) with hot days and cold nights. The extreme diurnal differences between day and night temperatures, allows grapes to ripen fully while maintaining balance of acidity. Wines crafted from these vineyards have mineral notes on the nose, are full bodied and dense on the palate with intense fruit flavors. Often more concentrated but less tannic than wines from Ribera del Duero. By comparison the average temperature in *Quinta Quietud* is 60.9° F vs. 63.4° F in Matarredonda and rainfall 7.6 inches vs. 9.10 with a lower altitude at 2,329 ft. vs. 2,480 ft. respectively. With cooler temperatures and less rainfall during a longer growing season, the development of aromatic complexity and expression of fruit character is revealed. Harvest at Quinta Quietud usually takes place from Sept 15th to October 5th depending on vintage, and considerably earlier at Matarredonda from Aug. 20th to Sept. 5th.

Soils: Are deep with low surface humidity due to good drainage; a topsoil composed of river stones with a subsoil of sand and clay providing good water retention. Low fertility of organic matter gives low yields thus more concentration of aromas and flavors. Low surface humidity prevents rot and fungal disease while the high pH content of the clay subsoil maintains the grapes refreshing acidity.

What makes Quinta Quietud unique? 1) Jean François Hébrad with a long family tradition of winemaking. 2) The soil content composition of gravel and clay. 3) “Dry farming” with no irrigation with low humidity giving healthy fruit and low yields of 4.4 pounds (2 kg) of grapes per vine.



There are 13,925 acres of vineyard land in Toro.



Quinta Quietud winemaker Jean François Hébrad from St.-Emilion.



Quinta Quietud river stones vineyards

BREAKDOWN OF VINEYARDS

NAME OF VINEYARD	ACRES	AGE OF VINES	GRAPES	SOIL	ALTITUDE	SLOPE
QUINTA	25	65	TEMPRANILLO	SANDY + GRAVEL	2,329 FT	1%
CAMPANAS	29	20	TEMPRANILLO	SANDY	2,329 FT	1%



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Name of Wine: Corral De Campanas 2005
Producer: Bodega Quinta de la Quietud
DO: Toro (Zone # 2)
Grapes: 100% Tempranillo (Tinta de Toro)
Production: 500 Cases made, 250 for the U.S.
Wine Maker: Jean François Hébrad
Export Manager: Rafael Garcia
Ageing: 6 Months in French Oak
Notes:



Name of Wine: Quinta Quietud 2002
Producer: Bodega Quinta de la Quietud
DO: Toro (Zone # 2)
Grapes: 100% Tempranillo
Production: 3,000 Cases made – 1,000 for the U.S.
Wine Maker: Jean François Hébrad
Export Manager: Rafael Garcia
Ageing: 20 Months in French and American oak Barrels
Notes:

Quinta Quietud 2002 IWC **91+ pts**

Opaque violet, with a bright rim. Wonderfully perfumed nose of cassis, blueberry, smoked meat, roasted coffee, iron and suave spicy, vanillin. Densely packed with dark berry flavors that seem too big for the mouth, with complicating notes of succulent herbs, minerals, coffee, cracked pepper, black tea and raw meat. A wild, inky, concentrated wine that needs some cellar time to learn some manners, but there's plenty of personality right now. IWC by Josh Reynolds Sept/Oct 2006

Previous Ratings:

2001 Vintage: 92+ pts by Robert Parker June 2005