

# 7 FUENTES – SUERTES DEL MARQUÉS

Tenerife



**APPELLATION:** Tenerife

**BLEND:** Listán Negro (90%) and Tintilla (10%)

**WINEMAKER:** Luis Seabra

**VINEYARD:** \_\_\_\_\_

The vineyards are situated at the northern side of the island in the Orotava Valley, at an altitude of 250-750 metres. The soil is volcanic with different compositions depending on each particular plot. The climate is humid sub-tropical.

**VITICULTURE:** \_\_\_\_\_

Viticulture is organic and the vines are between 8 and 100 years old depending on the plot. The older ones are trained in the traditional cordon system, whilst the youngest are trained in espalier.

**WINEMAKING:** \_\_\_\_\_

The different plots' grapes are fermented in different temperature-controlled vessels, including 5,700 litre concrete tanks, open plastic and stainless steel vats. The fermentation is short, with a gentle skin contact period. The resulting wine is then matured for 8 months in concrete tanks (60%) and French oak barrels (40%).

**WEBSITE:** <http://www.suertesdelmarques.com>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Expressive nose showing aromas of blackberry, black currant, lavender, black pepper, ginger and smoke. It is fruity and nicely-balanced in the mouth with ripe and round tannins and a lingering finish.