

# LA SOLANA – SUERTES DEL MARQUÉS

Tenerife



**APPELLATION:** Tenerife

**BLEND:** Listán Negro (100%)

**WINEMAKER:** Luis Seabra

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

The vineyards are situated at the northern side of the island in the Orotava Valley, at an altitude of 350 to 450 meters. The grapes are sourced from the small La Solana parcel (2.5 ha). The soil is volcanic with some clay and the climate is humid sub-tropical.

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

Viticulture is organic and the vines, between 80 and 110 years old, are trained in a multiple cordon system.

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

The grapes, with 10% of the stems, undergo a pre-fermentative cold maceration and manual pigeage in small open-top concrete tanks. The fermentation takes place in 500 litre French oak casks with periodic batonage. The wine is then matured in the same barrels for variable periods of time, depending on the vintage.

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

This wine is suitable for vegans and vegetarians.



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

The nose displays smoky aromas with notes of white pepper and sour cherries and plums. The rich palate is balanced by racy acidity. Long finish and full of character.