

# LOS PASITOS – SUERTES DEL MARQUÉS

Tenerife



**APPELLATION:** Tenerife

**BLEND:** Baboso Negro (90%)

**WINEMAKER:** Luis Seabra

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

The vineyards are situated at the northern side of the island in the Orotava Valley, at an altitude of 400 to 450 metres. The grapes are sourced from the very tiny northeast facing Los Pasitos parcel (0.25 ha). The soil is volcanic with some clay and the climate is humid sub-tropical.

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

Plant density is 6,500 vines per hectare. Viticulture is organic and the vines are planted on their own roots and trained in *cordon de Royat*.

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

The grape bunches are picked manually and food-trodden in open 600 litre plastic vats. After three weeks in contact with the skins the wine is racked to a neutral French oak barrique where it undergoes malolactic fermentation. It is further matured for about 14 months in contact with the fine lees, without further rackings, and bottled unfiltered.

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

This wine is suitable for vegans and vegetarians.



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

Nose displays aromas of blackberries, dark cherries, cedar and smoke. Palate is delicate and juicy, with a silky texture, and long finish.