

# TRENZADO – SUERTES DEL MARQUÉS

Tenerife



**APPELLATION:** Tenerife

**BLEND:** Listán Blanco 98%, other indigenous varieties 2%

**WINEMAKER:** Jonatan García

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

The vineyards are situated on the northern side of the island in the Orotava Valley, at an altitude of 350 to 700 metres above sea level. Listán Blanco comes from six plots planted around 100 years ago in the cordon trenzado (braided cord) style traditional to the island. As with old vineyards they contain a field blend with a small percentage of other varieties such as Gual, Marmajuelo, Baboso Blanco, Albillo Criollo, Vijariego Blanco, Verdello and Torrontés Volcánico. The climate is humid sub-tropical and the soils are volcanic.

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

Viticulture is organic and the vines are trained in the traditional local braided cordon system, which lends its name, “Trenzado”, to the wine.

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

Grapes are gently pressed and settled in stainless steel, the must is fermented with indigenous yeasts in a combination of 500-litre barrels and 2,500 and 4,500-litre oak foudres, it then matures on lees for nine months before bottling without fining or filtration.

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

**This wine is suitable for vegans and vegetarians.**



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

Expressive nose with aromas of yellow apples, dried peaches, vanilla, acacia, cedar and a touch of struck match. Zesty and tasty in the mouth with a wonderful balance and lingering finish.