

TRENZADO – SUERTES DEL MARQUÉS

Tenerife



APPELLATION: Tenerife

BLEND: Listán Blanco (98%), other indigenous varieties (2%)

WINEMAKER: Luis Seabra

VINEYARD: _____

The vineyards are situated on the northern side of the island in the Orotava Valley, at an altitude of 300 to 700 metres above sea level. Listán Blanco comes from the north-facing El Esquilón vineyard, and the rest of the varieties, such as Turrontés, Gual, Marmajuelo, Albillo Criollo, Malvasía, Vijariego Blanco are sourced from other parcels in the valley. 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.