

VIDONIA – SUERTES DEL MARQUÉS

Tenerife



APPELLATION: Tenerife

BLEND: Listán Blanco (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 metres. The grapes are sourced from the El Barranco, Esquilón, El Ciruelo and Cabezada parcels. The vines are planted on their own roots in volcanic soils with some clay content. The climate is humid sub-tropical.

VITICULTURE: _____

Viticulture is organic and the vines, more than 100 years old, are trained in the traditional local multiple braided cordon system.

WINEMAKING: _____

The whole bunches are picked manually in 16 kg crates and carefully pressed in a pneumatic press. The fermentation takes places spontaneously, carried out by local yeast, in 500 litre neutral French oak casks. The wine then matures for 11 months in the same kind of casks.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Nose is smokey, with notes of yeast and fresh citrus. Dry and tangy on the palate, with a lingering finish.