

# EL ESQUILÓN - SUERTES DEL MARQUÉS

Tenerife



**APPELLATION:** Tenerife

**BLEND:** Listán Negro (70%), Tintilla (30%)

**WINEMAKER:** Luis Seabra

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

The vineyards are situated on the northern side of the island in the Orotava Valley, at an altitude of 450-550 metres. The grapes are sourced from a north-facing vineyard of just 1.2 hectares, where Listan Negro comes from multiple cordon trenzado trained vines with an average age of 80 years. Tintilla has an average vine age of 20 years, and is trained in the telegraph system. Soils are predominantly volcanic rock, with a combination of clay and sandy loam.

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

Viticulture is organic. Grapes are handpicked.

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

Fermentation is on open concrete tanks, with controlled temperature and manual pigeage. The wine is then aged in 500 litre French oak barrels for 14 months, before being bottled unfiltered and unfiltered.

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

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



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

Strikingly pure fruit character, with a light to medium body and typically smoky aromas. Tintilla brings subtle herbal notes that give incredible freshness. 2016 was warmer year but picking slightly earlier ensured balance and freshness remain the focus of this wine.