

# EL LANCE - SUERTES DEL MARQUÉS

Tenerife



**APPELLATION:** Valle de la Orotava

**BLEND:** Vijariego Negro (35%), Listán Negro (30%), Castellana Negra (30%), Baboso Negro and Malvasia Rosada (5%).

**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 600 metres. El Lance is a blending of several plots (Fefe, Florida and San Antonio) from growers within the area the varieties include Vijariego Negro, Listán Negro, Castellana Negra, Baboso Negro and Malvasia Rosada, some of the older vines are trained in the traditional Tenerife plaited cordon trezado system. The plots are between 10 and 100 years old and have volcanic soil surfaces of mixed composition.

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

Viticulture is organic, grapes are harvested by hand.

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

Fermentation is with indigenous yeast in open concrete and plastic vats, with around 40% whole bunch. The wine is transferred to used Allier oak casks of 500 and 228 litres where it spends nine months before being bottled unfiltered and unfiltered.

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

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



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

Subtle and approachable, with a soft texture, some lactic notes and a very tasty finish.