

# CRUZ SANTA - SUERTES DEL MARQUÉS

Tenerife



**APPELLATION:** Tenerife

**BLEND:** Vijariego Negro (100%)

**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 Cruz Santa place, located in La Orotava town. Vines are over 20 years old. Vijariego Negro is an indigenous grape that is not commonly found in La Orotava Valley. 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 plastic vats, with wild yeasts. The wine is then aged in 500 litre French oak barrels for 11 months, before being bottled unfiltered and unfiltered.

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

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



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

A very spicy and perfumed nose, light in colour and with an elegant personality. Vibrant fruit with medium body and ripe tannins. Long finish and wonderful freshness.