

EL CHIBIRIQUE - SUERTES DEL MARQUÉS

Tenerife



APPELLATION: Tenerife

BLEND: Listan 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 Listan Negro for this wine comes from a 0.4 hectare, east facing site. Vines are trained traditionally using the Cordon Trenzado system, and are between 60-80 years old. The plot is shaped like an amphitheater. Soils are predominantly volcanic rock, with a combination of clay and sandy loam.

VITICULTURE: _____

Viticulture is organic. Grapes are handpicked.

WINEMAKING: _____

Fermentation is in open plastic vats, with wild yeasts. The wine is then aged in 500 and 228 litre French oak barrels for 10 months, before being bottled unfiltered and unfiltered.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Vibrant fruit with a pronounced gunflint, struck match nose, reflecting its volcanic terroir. Black fruit and earth on the persistent finish.