

VIDUEÑO – SUERTES DEL MARQUÉS

Tenerife



APPELLATION: Valle de la Orotava

BLEND: Field blend of over 20 Indigenous grapes

WINEMAKER: Jonatan García

VINEYARD: _____

Grapes are from two plots. One on the Suertes property and the other in La Florida Paraje, which is planted with more than 20 indigenous grapes. 90% of the blend are red and the rest white varieties, including Malvasía Rosada, Negramoll, Vijariego Negro, Baboso Negro, Castellana Negra, Marmajuelo, Listán Negro, Gual and Verdello. Soils are volcanic and rich in clay. Vines are a mix of bush, cordon trezado and cordon royat systems.

VITICULTURE: _____

Viticulture is uncertified organic.

WINEMAKING: _____

Grapes are hand-picked. Full clusters are fermented in a plastic bin with indigenous yeasts, with a 15 day maceration. The wine is matured in a single used 500 litre oak barrel for 10 months before bottling without fining or filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Very volcanic with aromas of dry rose petal, cracked black pepper and wet stone. Medium bodied with great freshness and a mineral, soil-driven texture.