

**Grape varieties**

Listán Blanco (90%), Pedro Ximénez (6%), Vidueño  
(autochthonous varieties such as Marmajuelo, Gual ...)

**Origin**

Spain, Canarias, Tenerife, La Orotava

**Soil**

volcanic

**Vinification**

manual vintage, pressing of the whole grape, alcoholic  
fermentation with native yeasts in stainless steel tanks (20%)  
and in oak and foudre casks (80%)

**Ageing**

9 months in concrete tanks (20%) and in 500 l oak barrels and  
4,500 l (80%)

**Characteristics**

White, Organic, Still, Aromatic and fragrant

**Properties**

Alcohol: 13 %, Ph: 3,01, SO2: 60, Residual sugar: <2 g/l

**Also appears in:**

Price: 20 - 50€

## SUERTE DEL MARQUÉS TRENZADO

SUERTE DEL MARQUÉS, Tenerife, La  
Orotava

2025 25607 75 CL

