

Grape varieties

Listán Negro (90%) and Tintilla (10%)

Origin

Spain, Canarias, Tenerife, La Orotava

Soil

volcanic

Vinification

Alcoholic fermentation with controlled temperature between 22° C and 25° C in stainless steel tanks, native yeasts, alcoholic fermentation in concrete and 500 l barrels

Ageing

8 months in concrete tanks (60%) and French oak barrels 500 l (40%)

Characteristics

Red, Organic, Still, Intense and structured

Properties

Alcohol: 13,2 %, Ph: 3,44, SO2: 32, Residual sugar: 0,1 g/l

Also appears in:

Price: 10 - 20€



SUERTE DEL MARQUÉS 7 FUENTES

SUERTE DEL MARQUÉS, Tenerife, La
Orotava

2021 25601 75 CL

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