

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Dolores Cabrera Fernández

**Region** Tenerife, Canary Islands

**Appellation** Valle de La Orotava

**Climate** Atlantic

**Varieties** Listan Negro

**Soil** volcanic (basalt) sand

**Elevation** 400 meters

**Vine Age** 100+ years

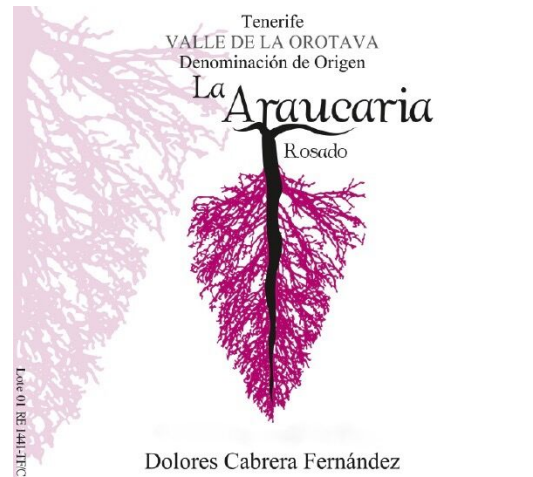
**Pruning** Cordón Trenzado

**Farming** Organic

**Production** 583 cases

**Dolores Cabrera**

*La Araucaria Rosado 2018*



**Dolores Cabrera** is a long-time farmer working in the Valle de la Orotava, Tenerife. Her vineyards have always been worked organically, with a portion of the parcels being certified organic. After selling her grapes to larger producers for many years, Dolores started making and bottling her own wine in 2013. The product of her efforts is La Araucaria, a singular and natural approach to the Listan Negro grape, the predominate grape of her region.

The D.O. of **Valle de La Orotava** is located in northern **Tenerife**, the largest of the Canary Islands, and named after its historic town. Wine-growing dates back to the Spanish conquest of the 15th century, and this is the oldest of the 5 appellations on the island. The valley is shaped by *Pico del Teide*, the 3rd largest active volcano in the world with its peak at 3715 meters. The hot maritime climate is moderated by the cool, humid trade winds blowing off the coast throughout the year.

**La Araucaria Rosado** is made from one of her centenarian **Listan Negro** vineyards named "San Antonio" planted on Mount Teide's northern slopes in the unique *cordón trenzado* ("braided cord") method. The grapes were hand-harvested between late September and mid October, destemmed and skin-macerated for 12 hours before bleeding off the juice (without pressing) into steel tank. The wine then fermented and rested on fine lees for 7 months, with bottling in the spring using natural (vegetal protein) clarification and a light filtration and minimal added SO<sub>2</sub>. This is a pure and vibrant expression of volcanic Canary *terruño* with notes of red and black fruits, cracked peppercorns and purple flowers. Pair it with grilled meats, poultry and fin fish, charred octopus or *mojo rojo*.