



# PABLO MATALLANA

## LA BARDONA 2021

### ORIGIN

Tenerife, Canary Islands.

### VARIETIES

99% Listán Negro, with a tiny amount of Listán Blanco.

### VINEYARD

From three parcels of organically farmed own-rooted centenarian vines on volcanic clay soils. These three areas represent the main terruños of Tenerife's northern coast. From west to east: 43% from La Orotave at 350m, 39% from La Victoria at 680m, and 18% from La Matanza at 650m.

### VINIFICATION METHOD

Each portion of the wine was harvested and vinified separately, but in the same method. The grapes were harvested and deposited whole cluster in stainless steel tank for 5 days of natural carbonic maceration, then foot trodden and left to macerate on the skins for 1-3 days before pressing with a vertical press. No temperature control used during fermentation. When fermentation finished, the wine was racked used French oak barrels to complete malolactic fermentation, where it is rested until blending without further racking. After 8 months, the wine was blended and aged for another month in stainless steel, then bottled without fining, filtering, and with only a small addition of sulfur.

### PROPERTIES

Alcohol: 12.9%  
Total Sulfur: 20-25ppm  
pH: 3.55  
Bottles Made: 2300

### PRODUCER PROFILE

Pablo Matallana is a young, forward-thinking winemaker based on the Canary island of Tenerife. Through organic viticulture and thoughtful winemaking, Pablo seeks to showcase different grape varieties and the unique terroir of the Canaries. Pablo studied enology at the highly respected Polytechnic University of Valencia, and after graduation he worked in both Chile and Priorat before returning to Tenerife to pursue his own project. Lanzarote has a markedly different landscape than Tenerife since it is the closest to Africa of the seven-island chain and dramatically more arid. The majority of vineyards Pablo is working with are in the central part of Lanzarote, near Timanfaya National Park. The island sees only 18 days of rain per year on average, with a total of about 6 inches, making grape cultivation very difficult. Coupled with the intensely hot and dry trade winds known as the Calimas, vines are typically planted in hoyos (walled holes) or zanjas (trenches) dug in the ground for protection. Due to a period of major volcanic activity in the 1700s, vines must grow through one meter of volcanic ash (locally known as picón) to reach water in the underlying clay.

### VINTAGE REPORT

In many ways, 2021 was an easier than average vintage in northern Tenerife, with decent amounts of rain and less disease pressure. The exception was in lower altitude areas, especially in La Orotava, where intense heat in late summer accelerated ripening. The higher plots in La Matanza and La Victoria were unaffected – Pablo harvested those sites nearly a month after the La Orotava parcel.