



PABLO MATALLANA

LA BARDONA VIÑAS TRENZADAS TINTO 2022

ORIGIN

Tenerife, Canary Islands.

VARIETIES

100% Listán Negro.

VINEYARD

From a parcel in the eastern Pinolere area of the Valle de la Orotava. The centenarian vines are at 720m altitude and are trained in the cordón trenzado.

VINIFICATION METHOD

The grapes were harvested by hand and left whole cluster and fermented semi-carbonically in an infusion style in 228L used French oak barrels, where the wine also rested after fermentation finished. Bottled without fining or filtering, and with only a small addition of SO₂.

PROPERTIES

Alcohol: 10.5%
Total Sulfur: 15ppm.
Bottles Made: 2100 bottles.



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. In addition to Taro Vinícola, his project based on Lanzarote, Pablo makes wines called **La Bardona** in the north of Tenerife, mainly in the Valle de la Orotava.