

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

Elevation 480 meters

Vine Age 100+ years

Pruning Cordón Trenzado

Farming Organic

Production 830 cases

Dolores Cabrera

La Araucaria Tinto 2016



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 tinto is made from centenarian **Listan Negro** vines planted on Mount Teide's slopes in the unique *cordón trenzado* ("braided cord") method. The grapes are hand-harvested and 100% destemmed, with primary fermentation in steel tank followed by malolactic and aging in old Burgundy barrels for 10 months. Bottled without fining or filtration, and very little SO₂ added. This is a pure expression of volcanic Canary terroir with notes of red and black fruits, cracked peppercorns, purple flowers, and smoky & earthy volcanic soil. Pair it with grilled meats & poultry, charred octopus or *mojo rojo*.