



ORIGIN

Valle de la Orotava, Tenerife, Canary Islands.

VARIETIES

100% Listán Blanco.

VINEYARD

From organically farmed centenarian vines in the Habanera vineyard at 600m on Mt. Teide's northern slopes. The vines are trained in the traditional, braided Cordón Trenzado method and planted on volcanic clay soils.

VINIFICATION METHOD

The grapes are hand-harvested, destemmed and fermented in stainless steel tank with the skins. The wine rests on the fine lees for 7 months. Bottled unfiltered and unfiltered with a small addition of SO₂, depending on the vintage.



DOLORES CABRERA LA ARAUCARIA BLANCO

PRODUCER PROFILE

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 Listán Negro and Listán Blanco, the predominate grapes 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 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 moderates the cool, humid trade winds blowing off the coast throughout the year.