



DOLORES CABRERA

LA ARAUCARIA TINTO

ORIGIN

Valle de la Orotava, Tenerife, Canary Islands.

VARIETIES

100% Listán Negro.

VINEYARD

From organically farmed centenarian vines in two north-eastern facing vineyards at 400m on Mt. Teide's northern slopes. The vines are trained in the traditional, braided *Cordón Trenzado* method and planted on rocky volcanic clay soils.

VINIFICATION METHOD

The grapes were harvested by hand and deposited in stainless steel tank for 12 days of whole-cluster carbonic maceration without temperature control, then destemmed and further macerated on their skins for 7 days. Finally, the wine was pressed to finish fermentation and rest for 6 months in stainless steel tanks before bottling without fining, filtering or added sulfur.



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 the Listán Negro and Listán Blanco grapes, the ancient varieties of her area. 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.