



ORIGIN

Tenerife, Canary Islands.

VARIETIES

100% Listán Blanco.

VINEYARD

From a single parcel in the Medianías area of the Valle de la Orotava. The centenarian vines are at 580m altitude and are trained in the cordón trenzado.

VINIFICATION METHOD

The grapes were harvested by hand and fermented in a single 228L used French oak barrel. The skins and stems were left in for the first night. After fermentation finished, the wine was aged in the same vessel. Bottled without fining or filtering, and with only a small addition of SO₂.



PABLO MATA LLANA

LA BARDONA VIÑAS TRENZADAS BLANCO

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.