



PABLO MATALLANA

LA BARDONA VIÑAS DEL NORTE 2022

ORIGIN

Tenerife, Canary Islands.

VARIETIES

100% Listán Negro.

VINEYARD

From a small set of plots in northern Tenerife, mostly from La Orotava. The vines are around 500m elevation and roughly 100 years old.

VINIFICATION METHOD

The grapes were harvested by hand and left whole cluster, then foot trodden. The juice macerated on the skins and stems for 5 days, all in stainless steel, then fermented and rested in the same vessels. Bottled without fining or filtering, and with only a small addition of SO₂.

PROPERTIES

Alcohol: 11%

Total Sulfur: 25ppm.

Bottles Made: 5300 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.