



# PABLO MATALLANA

## LA ROSA DE LOS NEGRINES

### ORIGIN

Fuerteventura, Canary Islands.

### VARIETIES

About 95% Listán Prieto with some Listán Blanco.

### VINEYARD

From a parcel of 80+-year-old vines near Oliva, about 7km from the coast, on the island of Fuerteventura. The wine is named for the adjacent farm of the same name. In Fuerteventura, the tradition was always mixed agriculture due to the low rainfall, and vines were planted on the edges of the farms. The soils are clay and limestone, and the elevation is around 165 meters above sea level.

### VINIFICATION METHOD

The grapes were harvested by hand and hand destemmed, then fermented in open-top plastic bins with their skins for 35 days without temperature control. After fermentation, they were pressed to rest in two glass demijohns for 10 months with their fine lees. Bottled without fining or filtering and with only a small addition of sulfur.



### 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. Starting in 2020, he has been working with a parcel of mainly Listán Prieto on Fuerteventura, a small island near Lanzarote that has very few vines.