

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Pablo Matallana

**Appellation** VdT Tenerife

**Locality** Tegeste

**Climate** Atlantic

**Varieties** 75% Listan Negro, 20%  
Negramoll, 5% Listan Blanco

**Soil** Volcanic (basalt sand)

**Elevation** 450-500 meters

**Vine Age** 30-50 years

**Pruning** Espaldera & Vaso

**Farming** Practicing organic

**Production** 233 cases (6pk)

**Pablo Matallana**

*La Bardona 2017*



**Pablo Matallana** is a forward-thinking, young winemaker on the Canary island of Tenerife, the largest of the volcanic archipelago off the coast of northwest Africa. His goal is to produce wines of honesty, freshness, and drinkability, all while respecting his surrounding environment, and maintaining individual characteristics of each vineyard and vintage. Pablo studied enology at the highly respected Polytechnic University of Valencia, and after graduation he worked with well-known winemakers such as Sara and Rene Barbier at Mas Martinet and Antoine Luyt in Chile.

Pablo works with *pie franco* vines around **Tegeste** on the northeast end of **Tenerife**, and is currently making wine out of a tiny garage in the even tinier town of La Esperanza, where he has been since he began this project in 2015. He works primarily with the indigenous Listán Negro, although there is a bit of Listán Blanco and Negramoll interplanted. Pablo is passionate and thoughtful when it comes to farming. He promotes biodiversity and the growth of native flora as ground cover; citrus trees are interspersed among the vines and the whole vineyard is covered with a lush blanket of clover, and herbicides are never used. Soils here are volcanic, mixed with red clay. Pablo is also working to resurrect and restore abandoned vineyards, most of which were overwrought with chemicals, and will likely take years of care before they become productive again.

Pablo's **La Bardona** bottling comes from two *pie franco* parcels owned by local farmers Manolo Barreto and Sindo Melián, The grapes were hand-harvested in late September, foot-trodden whole cluster together and native yeast fermented in open tubs with 10 days of skin maceration. After pressing, the wine spends 2 months in used French barrels for malolactic fermentation before being racked into steel tank to finish aging on fine lees for 9-10 months. The finished wine was bottled without fining or filtration and very little added SO<sub>2</sub>.