

José Pastor Selections

Grower Familia Perdomo

Appellation La Palma (Vino de Mesa)

Locality Briesta

Climate Continental

Varieties 35% Almuñeco (or Listan Negro), 30% Listan Prieto, 25% Negramoll, 10% Albillo Criollo

Soil Sandy, volcanic

Elevation 1,200 meters

Vine Age 85 years old

Pruning En vaso

Farming Practicing organic

Production 100 cases

Patricia Perdomo

El Cántaro Tinto



Patricia Perdomo comes from a family of vine growers who have been working on the northern side of La Palma, Canary Islands for generations. Patricia studied viticulture in Tacoronte, Tenerife, working in various wineries in the Canary Islands and on mainland Spain. She continued her studies in various parts of the wine industry in Madrid, before returning to her native island to make highly personal, minimal interventionist wines.

Patricia owns a small bodega with her sister Lucía, also a passionate viticulturist and farmer, in **Villa de Garafia, La Palma**. Their family's steeply terraced vineyards are surrounded by Canarian pine trees, and sit at 3,600 feet elevation around the locality of **Briesta**, an area with a continental climate due to the vineyards being planted above the cloud line. The higher altitude and drier weather gives a hospitable climate to organic viticulture with low disease pressure and plenty of sunshine and cool nights.

El Cantaro is produced from a field blend of native grapes made in the traditional style with a small percentage of white grapes included in the cuvee. After a harvest by hand, 80% of the grapes are destemmed, the grapes are cooled down for a short period, and fermentation starts naturally without temperature control in open top fermenters. The wine sees a short maceration of 5 days, with manual pigeage 3 times a day, is racked to a steel vat where it completes fermentation and rests on the fine lees for 1 year. Bottling is without fining or filtration and a touch of added sulfur.