

ORIGIN

Lanzarote, Canary Islands.

VARIETIES

Mostly Listán Blanco and Malvasía Volcánica with a small amount of Diego.

VINEYARD

From three parcels of organically farmed own-rooted old vines from three different areas of Lanzarote: Malvasía from La Vegueta, which has intensely limestone soils and has a strong influence from the northern coast, Listán Blanco and Malvasía from La Geria, harvested early to maintain acidity, and a small amount of Diego from Juan Bello Mountain in central Lanzarote.

VINIFICATION METHOD

The grapes were harvested separately and fermented separately in 500L and 600L used oak barrels by parcel: about 70% were directly pressed with a vertical press, while 30% saw 3 days of maceration on the skins. When fermentation finished, the wines were blended and rested on the lees for 8 months. Bottled without fining or filtering, and only a small addition of sulfur.

PROPERTIES

Alcohol: 12.5% Total Sulfur: 15ppm Bottles Made: 1800



TARO VINÍCOLA BLANCO 2021

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. Lanzarote has a markedly different landscape than Tenerife since it is the closest to Africa of the seven-island chain and dramatically more arid. The majority of vineyards Pablo is working with are in the central part of Lanzarote, near Timanfaya National Park. The island sees only 18 days of rain per year on average, with a total of about 6 inches, making grape cultivation very difficult. Coupled with the intensely hot and dry trade winds known as the Calimas, vines are typically planted in hoyos (walled holes) or zanjas (trenches) dug in the ground for protection. Due to a period of major volcanic activity in the 1700s, vines must grow through one meter of volcanic ash (locally known as picón) to reach water in the underlying clay.

VINTAGE REPORT

After a brutally dry 2020 (and drought since 2018), 2021 was a very welcome departure. During the 2020-2021 winter season the vines were replenish with rains, temperatures were mild during the year, and harvest began on July 20th. Yields were more than 50% greater than 2020, and quality was very high.

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