



TARO VINÍCOLA

BLANCO

ORIGIN

Lanzarote, Canary Islands.

VARIETIES

Listán Blanco, Malvasía Volcánica and Diego.

VINEYARD

From three parcels of organically farmed own-rooted old vines from three different areas of Lanzarote: Malvasía and Listán Blanco from Masdache, and Diego from Juan Bello and La Florida.

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VINIFICATION METHOD

The grapes were harvested, trodden by foot and pressed whole cluster to ferment in 75% used French oak barrels and 25% in stainless steel tank. Fermented on the lees and without topping up – a fine veil of flor formed during the 10 months of fermentation and resting. Racked once before bottling without fining or filtering.



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.