



TARO VINÍCOLA

FRÍAS

ORIGIN

Lanzarote, Canary Islands.

VARIETIES

100% Listán Blanco.

VINEYARD

From a single 2.5 Ha parcel called Frías at 315m on the Montaña de Tisalaya, near the center of Lanzarote. The own-rooted, organically farmed vines are more than 120 years old, and the calcareous bedrock is covered with black volcanic ash (picón).

VINIFICATION METHOD

The grapes were harvested, destemmed, and macerated on their skins for roughly 7 days at 25 degrees Celsius, then pressed with a vertical press to stainless steel tank. The wine rested on its lees for 10 months before bottling with regular racking to prevent excess reduction. Bottled without fining or filtering and with only a small sulfur addition.



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.