

## ORIGIN

Lanzarote, Canary Islands.

## **VARIETIES**

100% Malvasía Volcánica

## VINEYARD

From a two younger (20-30-year-old) own-rooted organically farmed vineyards, this wine is a tribute to the meeting of ancient practices and modern innovation: like the contemporary building amid ancient vines on the label. The vineyards are in La Vegueta near the center of the Lanzarote (~25%) and in Volcán de la Corona in the north of the island. Both sites have clay soils covered in black volcanic ash (picón), but the site in the north has particularly poor, shallow soils, basaltic bedrock, and a distinct marine influence from being closer to the ocean.

### VINIFICATION METHOD

The grapes were harvested on the same day and destemmed. The grapes from Volcán de la Corona were immediately pressed, and the whole berries from the La Vegueta vineyard macerated skin-on in the juice for three days. Aged for 10 months in stainless steel tank, bottled without fining or filtering. The only sulfur addition for this wine was a small amount in the must after harvest.

## **PROPERTIES**

Alcohol: 12.5% Total Sulfur: 15ppm

pH: 3.4

Bottles Made: 2200



# TARO VINÍCOLA LA NAVE 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 20<sup>th</sup>. Yields were more than 50% greater than 2020, and quality was very high.

josepastorselections.com