



TARO VINÍCOLA

PET NAT

ORIGIN

Lanzarote, Canary Islands.

VARIETIES

100% Malvasía Volcánica

VINEYARD

From a single organically farmed own-rooted parcel at 250m near La Vegueta, in central Lanzarote. The vines are about 20 years old, and planted on clay soils covered with black volcanic ash (picón). This is a different site than was used in previous vintages, as the old parcel continues to recover from drought.

VINIFICATION METHOD

The grapes were harvested, destemmed, and pressed immediately with a vertical press into stainless steel tanks, where they started fermentation at 22 degrees Celsius. Bottled before fermentation finished for ancestral method, then aged in bottle for 13 months before disgorgement.



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.