

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Pablo Matallana

**Appellation** DO Lanzarote

**Locality** San Bartolomé

**Climate** Atlantic

**Varieties** Lístan Negro, Lístan Blanco

**Soil** Volcanic ash over clay

**Elevation** 325 meters

**Vine Age** 120 years

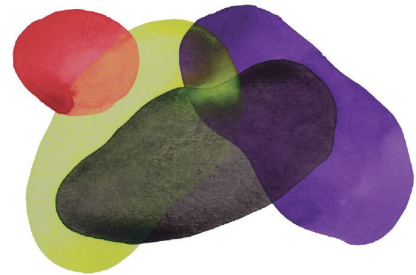
**Pruning** En Vaso

**Farming** Practicing organic

**Production** 83 cases (6pk)

**Vinícola Taro**

Tinto 2018



VINÍCOLA TARO

**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. He made his first wine in 2015 from a recuperated old vineyard in Tenerife. In 2018, he bottled his first wines from neighboring Lanzarote under the name **Vinícola Taro**. Taro is named for the small stone structures within vineyards where growers take shade and shelter.

**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 highest elevation point is only 670 meters, dotted with smaller volcanoes instead of one very tall peak, as is the case for Tenerife and Gran Canaria. 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.

This **Tinto** cuvée is made from old-vine **Lístan Negro** with a small amount of co-planted **Lístan Blanco**, grown in *hoyos* in a vineyard named “Chibusque” located in central Lanzarote. The grapes were hand-harvested in mid-August, destemmed and skin macerated for 3 days before pressing into steel tank for native yeast fermentation and aged on fine lees for 11 months. The finished wine was bottled without fining or filtration the following July. This island red is very bright and vegetal, with notes of fresh peppers and a savory volcanic earthiness.