

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Dolores Cabrera Fernández

**Region** Tenerife, Canary Islands

**Appellation** Valle de La Orotava

**Climate** Atlantic

**Varieties** Listan Negro

**Soil** volcanic, stony, clay

**Elevation** 400 meters

**Vine Age** 100+ years

**Pruning** Cordón Trenzado

**Farming** Organic

**Production** 224 cases

**Dolores Cabrera**

*La Araucaria Tinto*

*Paraje La Perdoma 2018*



**Dolores Cabrera** is a long-time farmer working in the Valle de la Orotava, Tenerife. Her vineyards have always been worked organically, with a portion of the parcels being certified organic. After selling her grapes to larger producers for many years, Dolores started making and bottling her own wine in 2013. The product of her efforts is La Araucaria, a singular and natural approach to the Listan Negro grape, the predominate grape of her region.

The D.O. of **Valle de La Orotava** is located in northern **Tenerife**, the largest of the Canary Islands, and named after its historic town. Wine-growing dates back to the Spanish conquest of the 15th century, and this is the oldest of the 5 appellations on the island. The valley is shaped by *Pico del Teide*, the 3rd largest active volcano in the world with its peak at 3715 meters. The hot maritime climate is moderated by the cool, humid trade winds blowing off the coast throughout the year.

**La Paraje Perdoma** tinto is made from two north/northeast-facing parcels of *pie franco* centenarian **Listan Negro** vines planted on Mount Teide's slopes in the unique *cordón trenzado* ("braided cord") method. The grapes were hand-harvested in late September and carbonic macerated with stems for 12 days, destemmed and pressed into steel tank to finish fermentation and age for 6 months. The finished wine was bottled in June with a light fining and bentonite filtration, minimal SO<sub>2</sub> (<30mg/l total) and bottle-aged 8 months before release. This is a fresh and pure expression of volcanic Canary terruño with notes of red and black fruits, cracked peppercorns, purple flowers, and smoky & earthy volcanic soil. Pair it with grilled or roasted beef, pork, lamb, goat and chicken, charred octopus or *mojo rojo*.