

# 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

**Elevation** 480 meters

**Vine Age** 100+ years

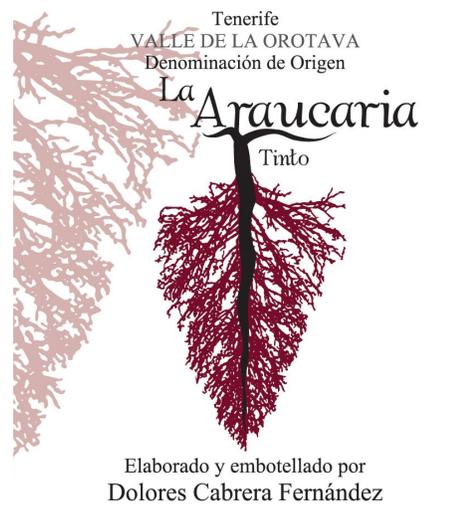
**Pruning** Cordón Trenzado

**Farming** Organic

**Production** 1,500 cases

**Dolores Cabrera**

*La Araucaria Tinto 2017*



**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 Araucaria Tinto** is made from her centenarian **Listan Negro** vines planted on Mount Teide's northern slopes in the unique *cordón trenzado* ("braided cord") method. The grapes were hand-harvested between late September and mid-October, destemmed and fermented in steel tank. The wine was then pressed using an antique horizontal wooden press into old Burgundy barrels for malolactic and aging on fine lees for 6 months, bottled without fining and given only a light filtration and minimal added SO<sub>2</sub>. This is a 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 meats & poultry, charred octopus or *mojo rojo*.