



TARO VINÍCOLA

MASDACHE

ORIGIN

Lanzarote, Canary Islands.

VARIETIES

Roughly equal parts Listán Blanco and Malvasía Volcánica.

VINEYARD

From a single parcel at 320m near the village of Masdache in central Lanzarote. The own-rooted, organically farmed vines are more than a hundred years old and planted on clay soils covered in black volcanic ash (picón). In this area, the tradition is to form shallower, smaller pits (hoyos) and to plant more densely, increasing competition and yielding more concentrated wines.

VINIFICATION METHOD

The grapes were harvested together, destemmed, and macerated on their skins for 5 days at 25 degrees Celsius, then pressed with a vertical press to stainless steel tank. The wine rested on its lees for 10 months before bottling, with regular racking to prevent excess reduction. Bottled without fining or filtering and with only a small sulfur addition.



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.