

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Juan Francisco Fariña Pérez

Appellation Valle de Güímar

Locality Arafo

Climate Atlantic

Varieties 90% Listán Negro, 5% Tintilla,
5% Listán Blanco

Soil Volcanic sand, alluvial clay

Elevation 700-1300 meters

Vine Age 30-90+ years

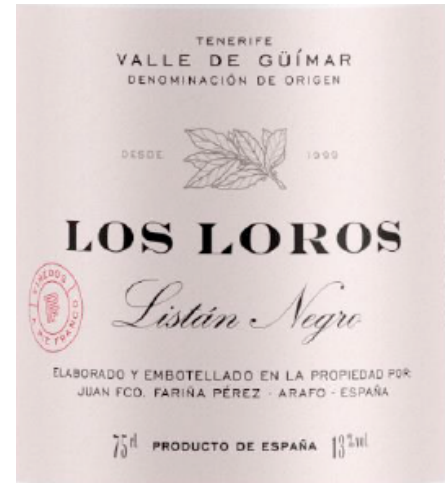
Pruning En vaso, espaldera, etc.

Farming Practicing organic

Production 233 cases

Los Loros

Listán Negro 2018



Juan Francisco (Juanfra to his friends) is a progressive winemaker on the Canary Island of Tenerife. He studied winemaking there before taking over his father's vineyards in 1998. Juanfra is located in the town of Arafo at 700-800m in elevation. In addition to the wines he makes around Arafo, he is working on a project to recuperate old and abandoned vineyards high up in an area called Las Dehesas. These vineyards are at 1400m, and only reachable by a special tractor, which is why no one wants to make the effort to harvest grapes from this extremely steep and difficult terrain...Juanfra is alone in his quest to preserve these old vines.

His **Los Loros** wines are from terraced **Valle de Güímar** vineyards, a small DO with only 12 wineries located on the Northeast side of **Tenerife**, ranging from 100 to 1400 meters in elevation up the slope of Las Cañadas del Teide, and includes some of the highest elevation vines in all of Europe. The viticulture is very old-fashioned: the vines grow untrained, the soil is worked by hand, and no chemicals are used. Trade winds coming off the Atlantic help to keep temperatures moderate, rainfall is minimal and sunshine abounds, allowing for moderate alcohol levels while retaining bright acidity. The main challenges to viticulture are winds from the Atlantic and Africa and fluctuations in humidity.

JuanFra's one red wine is made from mostly **Listan Negro** vines grown on various parcels high on the island, plus a little co-planted **Tintilla Castellana** and **Listán Blanco**. Grapes are hand-harvested in 15kg boxes, foot-trodden whole cluster in plastic tubs with daily punchdowns for about 10 days, then racked into used 225L French oak barrels for malolactic fermentation and 6 months of aging. The finished wine is bottled without fining or filtration, and only modest amounts of SO₂.