



JUAN FRANCISCO FARIÑA

LOS LOROS LA BOTA DE MATEO 2021

ORIGIN

Güimar, Valle de Güimar, Tenerife

VARIETIES

100% Listán Blanco.

VINEYARD

From a single parcel of 90-100-year-old vines at 1400m elevation. The soils are volcanic stone and clay, and these are the highest altitude vines in the Valle de Güimar.

VINIFICATION METHOD

The grapes were hand harvested, destemmed, and gently pressed with a pneumatic press. Fermented without temperature control in two old 500-liter botas that had been used for Manzanilla. The wine remained in these barrels with its lees for 19 months, aging statically. Bottled without fining or filtering, and only a small addition of sulfur.

PROPERTIES

Alcohol: 12.5%
Total Sulfur: <30 mg/l
Total Acidity: 6.3
Bottles Made: 735



PRODUCER PROFILE

Juan Francisco Farina (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. He 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. His **Los Loros** wines are from terraced Valle de Güimar 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.

VINTAGE REPORT

2021 was a very good vintage in the Valle de Güimar – the grapes had little pressure from diseases, the fermentation went easily and the alcohol and acidity were both moderate.