



## JUAN FRANCISCO FARIÑA

### LOS LOROS LISTÁN BLANCO 2020

#### ORIGIN

Arafo, Valle de Güímar, Tenerife

#### VARIETIES

100% Listán Blanco.

#### VINEYARD

From two parcels of 30-40-year-old vines at 650-750m elevation. The soils are volcanic sand and clay.

#### VINIFICATION METHOD

The grapes were hand harvested, destemmed, and gently pressed with a pneumatic pressed. Fermented in stainless steel tank for 10-12 days with temperature control, then raised in the same vessel with the lees for 6 months with infrequent, gentle stirring. Bottled without fining, filtering, or added sulfur.

#### PROPERTIES

Alcohol: 11.5%  
Free Sulfur: <14 mg/l  
Total Sulfur: <7 mg/l  
Total Acidity: 5.0  
Bottles Made: 1350



#### PRODUCER PROFILE

Juan Francisco Fariña (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 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.

#### VINTAGE REPORT

2020 was exceedingly dry, with nearly all of the year's rain coming in February and very low humidity throughout the year. The summer was somewhat warm and harvest was earlier than usual, but the dry conditions meant that the grapes were in very good health when harvested.