



# JUAN FRANCISCO FARIÑA

## LOS LOROS LISTÁN BLANCO 2021

### ORIGIN

Arafo, Valle de Güimar, 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, and with only a small addition of sulfur.

### PROPERTIES

Alcohol: 12.5%  
Free Sulfur: 15 mg/l  
Total Sulfur: 45 mg/l  
pH: 3.3  
Bottles Made: 2400



### 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 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 another very dry year in the Valle de Güimar. As in 2020, this reduced yields but protected the grapes from mildew and other humidity-related threats. Temperatures were largely mild throughout the year, with some higher temperatures in August.