



## JUAN FRANCISCO FARIÑA

### LOS LOROS SIETE LOMAS 2021

#### ORIGIN

Arafo, Valle de Güímar, Tenerife

#### VARIETIES

50% Marmajuelo, 40% Malvasia Aromática, 10% Gual.

#### VINEYARD

From parcels of vines averaging about 50-60 years old at roughly 450m in the Valle de Güímar. The soils are mostly volcanic sand and limestone, with clay in some areas.

#### VINIFICATION METHOD

The grapes were hand harvested and pressed whole cluster with a pneumatic press. Fermentation began in stainless steel tanks, and after about a day the wine was transferred to a 500L used French oak barrel where it finished and rested on the lees for 11 months.

#### PROPERTIES

Alcohol: 12.5%

Total Sulfur: <50 mg/l

Total Acidity: 5.3

Bottles Made: 650.



#### 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

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