



JUAN FRANCISCO FARIÑA

LOS LOROS LISTÁN NEGRO 2020

ORIGIN

Arafo, Valle de Güímar, Tenerife

VARIETIES

100% Listán Negro.

VINEYARD

From a single vineyard of 40-50-year-old vines at 700-1300m elevation. The soils are volcanic sand and limestone.

VINIFICATION METHOD

The grapes were hand harvested then the whole bunches were trodden by foot in open plastic containers where fermentation lasts for 10 days with daily punch downs to keep the cap submerged. After fermentation finishes, the wine is transferred to 500L used French oak barrels for 6 months, then racked to stainless steel tank before bottling without fining, filtering, or added sulfur.

PROPERTIES

Alcohol: 12.3%
Free Sulfur: <6 mg/l
Total Sulfur: <12 mg/l
Total Acidity: 5.2
Bottles Made: 1250



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.