



# JUAN FRANCISCO FARIÑA

## LOS LOROS LISTÁN NEGRO 2021

### ORIGIN

Arafo, Valle de Güimar, Tenerife

### VARIETIES

100% Listán Negro.

### VINEYARD

From various parcels 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, and only a small amount of added sulfur.

### PROPERTIES

Alcohol: 11.5%  
Free Sulfur: 7 mg/l  
Total Sulfur: 40 mg/l  
pH: 3.5  
Bottles Made: 2700



### 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.