



## JUAN FRANCISCO FARIÑA

### LOS LOROS VIJARIEGO BLANCO 2020

#### ORIGIN

Arafo, Valle de Güimar, Tenerife

#### VARIETIES

100% Vijariego Blanco (also known as Diego).

#### VINEYARD

From a single southeast facing vineyard planted 8 years ago called "Los Charcos" at 600m. The soils are mostly volcanic sand and limestone.

#### VINIFICATION METHOD

The grapes are destemmed and macerate on the skins and ferment with native yeasts for 15 days in stainless steel tank before pressing into another stainless-steel tank where it rests for 10 months before bottling without fining, filtering or addition of SO<sub>2</sub>.

#### PROPERTIES

Alcohol: 11%  
Total Sulfur: <10mg/l  
Bottles Made: 1400



#### 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

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.