



JUAN FRANCISCO FARIÑA

LOS LOROS VINDEMIA 2022

ORIGIN

Arafo, Valle de Güimar, Tenerife

VARIETIES

100% Listán Negro.

VINEYARD

From various parcels of 20-30-year-old vines at 350-1450m elevation. The soils are clay over volcanic pumices.

VINIFICATION METHOD

The grapes were hand harvested and 50% were destemmed and deposited in stainless steel tank; the other half were left whole bunch and trodden by foot in plastic fermenters. Both portions were left to ferment without temperature control and after fermentation completed (around 12 days) the two parts were pressed and combined to rest in a 500L used French oak barrel, where the wine finished malolactic conversion. Bottled after about a month of rest without fining, filtering, or sulfur addition.

PROPERTIES

Alcohol: 11.5%
Total Sulfur: <7 mg/l
pH: 3.6
Bottles Made: 1,500 bottles.

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

2022 was a warm year in the Valle de Güimar, and this is a new wine from younger vines closer to the coast that is harvested early and made in a fresh style without extraction.