

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Juan Francisco Fariña Pérez

**Appellation** Valle de Güímar

**Locality** Arafo

**Climate** Atlantic

**Varieties** 80% Marmajuelo, 20% Gual

**Soil** Volcanic sand, alluvial clay

**Elevation** 100-800 meters

**Vine Age** 15 years average

**Pruning** Espaldera

**Farming** Practicing organic

**Production** 216 cases (6pk)

**Los Loros**

**Siete Lomas 2018**



**Juan Francisco** (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. Juanfra 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. These vineyards are at 1400m, and only reachable by a special tractor, which is why no one wants to make the effort to harvest grapes from this extremely steep and difficult terrain...Juanfra is alone in his quest to preserve these old vines.

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. Trade winds coming off the Atlantic help to keep temperatures moderate, rainfall is minimal and sunshine abounds, allowing for moderate alcohol levels while retaining bright acidity. The main challenges to viticulture are winds from the Atlantic and Africa and fluctuations in humidity.

This **Siete Lomas** cuvée comes from young **Marmajuelo & Gual** vines grown in various plots up and down the Güímar valley slopes. The grapes were hand-harvested in 15kg boxes, destemmed and gently pressed after a 24 hour cold maceration into steel tank for spontaneous primary fermentation, then racked into used barrels for 5 months, with lees stirring for the 1st two months. The finished wine is bottled without fining or filtration, and a tiny dose of SO<sub>2</sub>.