



## JUAN FRANCISCO FARIÑA

### LOS LOROS LA BOTA DE MATEO

#### ORIGIN

Güimar, Valle de Güimar, Tenerife

#### VARIETIES

100% Listán Blanco.

#### VINEYARD

From a single parcel of 80-100-year-old vines at 1200m elevation. The soils are volcanic stone and clay.

#### VINIFICATION METHOD

The grapes were hand harvested, destemmed, and gently pressed with a pneumatic press. Fermented without temperature control in two old 500-liter botas that had been used for Manzanilla. The wine remained in these barrels with its lees for 11 months, partially under flor. Bottled without fining or filtering, and only a small addition of sulfur.



#### 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.