



JUAN FRANCISCO FARIÑA

LOS LOROS ALBILLO CRIOLLO

ORIGIN

Arafo, Valle de Güimar, Tenerife

VARIETIES

100% Albillo Criollo.

VINEYARD

From Albillo Criollo vines planted in 2002 on Volcanic sands at 850 meters in the Valle de Güimar. The vines are grown on terraces and farmed organically.

VINIFICATION METHOD

The grapes were hand harvested, destemmed, and gently pressed with a pneumatic press. Fermented in stainless steel tank for 10-12 days with temperature control, then raised in the same vessel with the lees for 4 months with infrequent, gentle stirring. Transferred to finish resting in used 400L French oak barrel, then bottled without fining, filtering, and with 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.