



JUAN FRANCISCO FARIÑA

LOS LOROS LISTÁN NEGRO

ORIGIN

Arafo, Valle de Güimar, Tenerife

VARIETIES

100% Listán Negro.

VINEYARD

From various parcels of 40-50-year-old vines at 400-800m elevation. The soils are volcanic sand and limestone.

VINIFICATION METHOD

The grapes were hand harvested and whole bunches were foot-trodden in open plastic containers. Fermentation lasts for 15 days with daily punch downs to keep the cap submerged. After fermentation finishes, the wine is transferred to 500L used French oak barrels for 10 months, then racked to stainless steel tank before bottling without fining or filtering.



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.