



JUAN FRANCISCO FARIÑA

LOS LOROS LISTÁN BLANCO

ORIGIN

Arafo, Valle de Güimar, Tenerife

VARIETIES

100% Listán Blanco.

VINEYARD

From multiple parcels of 20-50-year-old vines at 400-800m elevation. The soils are volcanic sand and clay.

VINIFICATION METHOD

The grapes were hand harvested, destemmed, and gently pressed with a pneumatic press. Fermented in stainless steel tank for 12 days with temperature control, then raised in the same vessel with infrequent, gentle stirring.

The wine rested for 11 months in tank and a layer of flor developed in the last few months of aging. Bottled 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 there are no chemical additions.