

## ORIGIN

Arafo, Valle de Güímar, Tenerife

## VARIETIES

100% Muscat of Alexandria.

## VINEYARD

From 20–25-year-old vines in the “Medio Camino” zone of Arafo, at 150 meters above sea level. The vineyard is trellis-trained and covered in fine mesh nets to protect it from very active fauna that eat the berries at ripening. The soils are white volcanic sands.

## VINIFICATION METHOD

The grapes were hand harvested and destemmed, then were put in stainless steel tank to begin fermentation, which lasted about 14 days. The wine was then pressed into 300L used French oak barrels to rest on its lees for 7 months, with batonnage for the first 2 months. Then bottled without fining or filtering and with only a small addition of sulfur.

## PROPERTIES

Alcohol: 13%  
Free Sulfur: 9 mg/l  
Total Sulfur: 20 mg/l  
pH: 3.8  
Bottles Made: 800



## 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 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.

## VINTAGE REPORT

2019 was a dry vintage, with low humidity and almost no rain. The summer was warm, and harvest was early, but the grapes were healthy.