



JUAN FRANCISCO FARIÑA

LOS LOROS SIETE LOMAS 2019

ORIGIN

Arafo, Valle de Güimar, Tenerife

VARIETIES

30% Marmajuelo, 30% Listán Blanco, 20% Vijariego Blanco, and 20% Gual.

VINEYARD

From four parcels of vines averaging about 30 years old and ranging in elevation from . The soils are mostly volcanic sand and limestone.

VINIFICATION METHOD

The grapes were hand harvested and pressed whole cluster with a pneumatic press. Fermentation began in stainless steel tanks, and after two days the juice was racked to 300-liter French oak barrels to complete. The wine remained in barrel with its lees for 7 months, with weekly batonnage for the first 2 months.

PROPERTIES

Alcohol: 11.5%
Free Sulfur: 14 mg/l
Total Sulfur: 40 mg/l
Total Acidity: 5.6
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 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.

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.