



PURO ROFE

Chaboco

Lanzarote, the easternmost of the Canary Islands, lies just 100km off the African continent and is the warmest and driest among the Canaries, receiving only 6 inches of rainfall annually. Constant alizios winds from the Sahara desert and a vast volcanic fissure make grape cultivation challenging. The island's lunar landscape, shaped by an 18th-century eruption, is characterized by calderas on a black sand and ash desert, visible from space as Los Volcanes National Park.

The 1730-1736 eruption covered 200 square km with up to 3 meters of ash, proving fortuitous for viticulture. Varieties like Listán Blanco and Negro, Negramoll, Malvasía, and Diego adapted to the harsh conditions and were replanted, with a unique viticultural practice emerging—the hoyos. Hand-dug depressions, hoyos, up to two meters deep, allow vines to access moisture and shield from alizios. Exposed hoyos are fortified with walls, abrigos, providing additional wind protection. This distinctive viticulture defines the grape-growing landscape in Lanzarote, creating a visual impression of craters at any elevation.

Rayco Fernandez, a Gran Canaria-based wine exporter, spurred by a decade-long interest in Lanzarote, collaborated with local growers Rafael (Chicho) Mota, Ascension Robayna, and Pedro Umpiérrez to establish Puro Rofe. Cultivating organic vineyards around Los Volcanes, they operate from Chicho Mota's bodega in La Geria, preserving traditional winemaking tools alongside modern clay amphorae.

A chaboco is a naturally occurring volcanic fissure ranging in depth from 1.5-2 meters in depth which can be found scattered around Lanzarote with a high concentration in La Geira. Over the centuries, farmers on the island recognized that these crevices were protected from the prevailing and nearly constant winds and collected moisture making them perfect for certain types of agriculture – especially plants with a natural tendency climb such as Muscat in the case here. Chaboco (the wine) is harvested on the early side to preserve its acidity, then dried for 25 days before pressing and fermentation.

ORIGIN

Spain

APPELLATION

Lanzarote

SOIL

Black volcanic sand over clay

AGE OF VINES

100+

ELEVATION

325 meters

VARIETIES

Muscat

FARMING

Practicing organic

FERMENTATION

Hand harvested, then dried on the black volcanic sands for 25 days, pressed, natural yeast fermentation in a small stainless steel tank without temperature control

AGING

11 months in a small stainless steel tank (although most of that time is spent slowly fermenting) ~130g/L RS and 13% alc/vol.

ACCOLADES

93 – 2018 Rofe Chaboco – Wine Advocate

