



PURO ROFE

Chibusque

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 alizos 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 alizos. 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.

Vijariego Blanco, or Diego as it is known on Lanzarote and La Palma, is a grape variety that originated in Andalucía and was brought to the Canary Islands when they were first colonized. Remarkable for its tendency to ripen at 11.5% alc/vol while retaining a high level of acidity, it is frequently used as the base for sparkling wines or to provide freshness in a white blend. At Rofe, they prefer to select the oldest parcels of Diego to make Chibusque - a pure example of this frequently overlooked variety. It is fermented and aged in a decommissioned Manzanilla cask.

ORIGIN

Spain

APELLATION

Lanzarote

SOIL

Black volcanic sand over clay

AGE OF VINES

100+

ELEVATION

300 meters

VARIETIES

Black volcanic sand over clay

FARMING

Practicing organic

FERMENTATION

Hand harvested, crushed by foot in stone lagars, short maceration, natural yeast fermentation in a former Manzanilla cask

AGING

9 months in a former Manzanilla cask

ACCOLADES

94 – 2020 Rofe Chibusque – Wine Advocate

94 – 2019 Rofe Chibusque – Wine Advocate

92 – 2018 Rofe Chibusque – Wine Advocate

