



# PURO ROFE

## Chupadero

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.

Chupadero is the name of a volcano in La Geira where 200 years ago, some enterprising grape grower decided to plant Listán Blanco not on the slopes of Chupadero but in the crater itself. A nervy expression of Listán Blanco and perhaps the ultimate volcanic wine, Chupadero is aged in an old 600L Sherry cask.

### ORIGIN

*Spain*

### APPELLATION

*Lanzarote*

### SOIL

*Black volcanic sand over clay*

### AGE OF VINES

*200+*

### ELEVATION

*320-340 meters*

### VARIETIES

*Black volcanic sand and ash*

### FARMING

*Practicing organic*

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

### AGING

*9 months in a former Manzanilla cask*

## ACCOLADES

94+ – 2020 Rofe Chupadero – Wine Advocate

