



# PURO ROFE

## Masdache

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.

Masdache is named for a small village on the southeastern edge of La Geira in Lanzarote, and it is sourced from Ascensión Robayna's vineyard, Moro la Virgen. This site is planted with 100+-year-old Listán Blanco, Malvasía, and Diego. This vineyard is farmed organically and is harvested by hand and crushed whole-cluster in a stone lagar at Finca Mota. After a short maceration on the skins, the wine ferments by indigenous yeasts in French oak barrels and is aged on its lees in barrel for seven months before bottling.

### ORIGIN

*Spain*

### APPELLATION

*Lanzarote*

### SOIL

*Black volcanic sand over clay*

### AGE OF VINES

*100+*

### ELEVATION

*325 meters*

### VARIETIES

*Listán Blanco, Malvasía, Diego*

### FARMING

*Practicing organic*

### FERMENTATION

*Hand harvested, crushed by foot in stone lagars, short maceration, natural yeast fermentation in French oak barrels*

### AGING

*8 months in French oak barrels*

### ACCOLADES

93+ – 2022 Rofe Masdache – Wine Advocate

93 – 2020 Rofe Masdache – Wine Advocate

94 – 2019 Rofe Masdache – Wine Advocate

