



PURO ROFE

Mentidero

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.

Masdache is named for a small village on the southeastern edge of La Geira in Lanzarote and is sourced from Ascensión Robayna's vineyard, Moro la Virgen. This site is planted with 100+-year-old Listán Blanco, Malvasía, Diego and Listán Negro. This vineyard is the source for the Masdache Blanco, and a small amount of Clarete named Mentidero. Both the red and white varieties are harvested together. Half are pressed directly into 228L French oak barrels for fermentation and aging for six months. The other half are treated like their Tinto – whole cluster fermentation in amphorae and fermentation bins before aging in tank for six months. The two parts are then blended and rest for about a month before bottling.

ACCOLADES

94 – 2020 Rofe Mentidero – Wine Advocate

92 – 2019 Rofe Mentidero – Wine Advocate

ORIGIN

Spain

APPELLATION

Lanzarote

SOIL

Black volcanic sand over clay

AGE OF VINES

100+

ELEVATION

325 meters

VARIETIES

Malvasía, Listán Blanco, Listán Negro and Diego

FARMING

Practicing organic

FERMENTATION

Hand harvested as a field blend, half direct press with a natural yeast fermentation in 228L French oak barrels, & half whole cluster, natural yeast fermentation in amphorae and small fermentation bins

AGING

6 months in 228L French oak barrels (the direct press wine), 6 months in stainless steel tanks (the macerated wine), blended in tank for one month of settling before bottling

