



PURO ROFE

Rofe Blanco

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.

Malvasía Vulcanica and Diego are the most prized white varieties at Puro Rofe and their Vino Blanco comes from a blend of these two varieties from various sites (along with about 5% Listán Blanco), exposures and microclimates. All the vines are around 100 years old (if not older) and are rooted in the deep, black, volcanic sands that are a hallmark of the island of Lanzarote. Malvasía provides the aromatics and depth of mineral flavors while the Diego provides the freshness and acidity.

ORIGIN

Spain

APELLATION

Lanzarote

SOIL

Black volcanic sand over clay

AGE OF VINES

100+

ELEVATION

200-300 meters

VARIETIES

Malvasía, Diego, Listán Blanco

FARMING

Practicing organic

FERMENTATION

Hand harvested, crushed by foot in stone lagars, short maceration, natural yeast fermentation in stainless steel tanks

AGING

8 months in stainless steel tanks

ACCOLADES

92 – 2022 Rofe Blanco – Wine Advocate

92 – 2020 Rofe Blanco – Wine Advocate

92 – 2019 Rofe Blanco – Wine Advocate

