



# PURO ROFE

## Rofe Tinto

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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.

The Rofe Lanzarote Tinto is made from Listán Negro sourced from various sites all around the island of Lanzarote. All these vines are in excess of 100 years old and planted in deep, black, volcanic sands (up to 3m deep) over clay subsoils.

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### ORIGIN

*Spain*

### APELLATION

*Lanzarote*

### SOIL

*Black volcanic sand over clay*

### AGE OF VINES

*100*

### ELEVATION

*200-300 meters*

### VARIETIES

*Listán Negro*

### FARMING

*Practicing organic*

### FERMENTATION

*Hand harvested, 90% destemmed, semi-carbonic, natural yeast fermentation in 500L barrels and small fermentation bins*

### AGING

*6 months in neutral 500L French oak barrels, bottled unfined and unfiltered*

### ACCOLADES

93+ – 2020 Rofe Tinto – Wine Advocate

90-92 – 2018 Rofe Tinto – Wine Advocate

93 – 2019 Rofe Tinto – Wine Advocate

