



# PURO ROFE

## Tilama

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.

Tilama comes from the vineyards of Ricardo and Olegario Cabrera, located in the village of Tinajo and situated just a few kilometers from the Atlantic ocean. Made entirely from old vines of Malvasía volcánica grown in black volcanic sands over clay soils, Tilama made from whole clusters crushed by foot in stone lagars followed by fermentation and aging in French oak barrels.

### ORIGIN

*Spain*

### APPELLATION

*Lanzarote*

### SOIL

*Black volcanic sand over clay*

### AGE OF VINES

*100+*

### ELEVATION

*120 meters*

### VARIETIES

*Malvasía*

### 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 neutral 500L French oak barrels*

### ACCOLADES

94 – 2022 Rofe Tilama – Wine Advocate

94 – 2020 Rofe Tilama – Wine Advocate

94 – 2019 Rofe Tilama – Wine Advocate

