



# PURO ROFE

## Tilama

Lanzarote is the easternmost of the Canary Islands, situated just 100km from the continent of Africa. The warmest and driest part of the Canaries, it receives a scant 6 inches of rainfall in an average year. Subjected to nearly constant winds blowing off the Sahara desert, known locally as alicios, this would be a challenging place to grow vines even if they were not planted on a vast and volatile volcanic fissure. The lunar landscape of Lanzarote was largely formed by an eruption that lasted from 1730 to 1736, which covered 200 square km of the islands with up to 3 meters of ash and lapilli. Viewed from space, this island's most notable features are a series of calderas pockmarking a black sand and ash desert that dominates the northwestern part of the island - Los Volcanes National Park.

The raw materials of Lanzarote - the stark beauty, unique viticulture, indigenous and ancient vines have been on the mind of Rayco Fernandez for many years. A wine exporter based in Gran Canaria, Rayco had waited patiently for over a decade for someone to discover the potential of Lanzarote. Puro Rofe was created from his abiding interest in Lanzarote, his impatience, and the friends he made there. While Rayco was the impetus for its creation, Puro Rofe is a collaboration among local, like-minded grape growers Rafael (Chicho) Mota, Vicente Torres, Ascension Robayna, and Pedro Umpiérrez. They tend vineyards surrounding Los Volcanes in the villages of La Geria, Tinajo, Masdache, and Testeyna, and all practice organic farming. Puro Rofe is based in La Geria at Chicho Mota's small, museum-like bodega, which preserves many of the traditional winemaking tools on Lanzarote - lagars, basket presses, and concrete vats which are now supplemented with clay amphorae as well.

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 – 2020 Rofe Tilama – Wine Advocate

94 – 2019 Rofe Tilama – Wine Advocate

92+ – 2018 Rofe Tilama – Wine Advocate

