

VINO BLANCO – PURO ROFE

Canary Islands



APPELLATION: Lanzarote

BLEND: 60% Malvasía Volcánica, 35% Diego and 5% Listán Blanco

WINEMAKER: Carmelo Peña

VINEYARD:

Grapes are sourced from the vineyards of Pedro Umpiérrez and Ascensión Robayna which are planted to the traditional Lanzarote 'hoyos'. These are hand-dug pits, up to two metres deep, with a single vine planted at the bottom. The depth allows the vine to access the moisture below the surface of the volcanic topsoil, and also protect it from the alicio desert winds from the western Sahara. Some are partially surrounded by walls, to add an extra layer of protection from the winds. All the vines are in excess of 100 years old and planted in deep, black, volcanic sands over clay subsoils.

VITICULTURE:

Farming is non-certified organic and the grapes are harvested by hand.

WINEMAKING:

Grapes are foot crushed in stone lagares and then fermented together with wild yeasts and no added SO2. It rests for seven months in stainless steel before bottling without fining or filtration.

WEBSITE: <http://purorofe.es>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A fresh wine with a reductive flinty personality. Fresh, lively and slightly salty in the mouth.