

Rofe Tinto 2023 Puro Rofe - 75 cl.

The Puro Rofe Tinto is the blend of different terroirs throughout Lanzarote. However, the common thread is always the subsoil consisting of the typical black volcanic sand called "rofe".



Vinification

This is an assemblage of the different villages and terroirs of Lanzarote, which are also reflected in the white Rofes : Masdache is the main one. Manual picking and then fermentation on cuves inox and open foudres of 500 litres. Then partial maturation of 6 months on large wooden foudres.



Storage potential

Drink as from: 2023
Best moment: 2025-2027
Until: 2030



To serve

Always decant so that the reduction wears off. Pour into a large glass.



Trial analysis

In the nose, the typical volcanic and reductive notes. Waltzing well so that the aromas come out fully. Lots of red fruit with the typical "solfer-volcano" nose in an original blend. On the palate light and elegant with nice minerality. Top of complexity !

Description domain

Lanzarote seems to be a wine-lover's paradise: its old autochtone varieties grow on lava soils under Atlantic influences... But until recently, frustratingly, all we tasted there was only banal. That was also the impression of Rayco Fernandez, a distributor on the neighbouring island of Gran Canaria. So with the help of some friends of the same mind, he set out to make real terroir wines on Lanzarote. And the fact that we, after 25 years of tasting wines from all regions of Spain, have still been impressed by their production shows how good these extreme terroir wines can be.



Wine style:

Atlantic, volcanic and mineral



Assembly

Listán Negro



Region:

Canarias



Appellation:

D.O. Lanzarote



Wine estate:

Puro Rofe



Biological