

Tilama 2023 Puro Rofe - 75 cl.



Something else! May be because it is a 100% Malvasia Volcanica, but also because the vines grow in sandy soils very near to the ocean, in the area of Tilama (hence its name). The saltiest of all the Puro Tofe cuvées.



Vinification

The vines grow near the ocean, on the Tilama sandy soils. Or rather, on limestone and clay from volcanic origin, with a layer of black ashes aka puro rofe.



Storage potential

Drink preferably from 2023 and before 2029. At its best between 2024 and 2026.



To serve

Decant and serve at 12°C in a large glass.



Trial analysis

Light yellow colour. Salty on the nose, after some whirling. Iodine and mineral notes typical of the ocean, but also quite a lot of juicy, white fruit aromas. Well-balanced on the palate with a good, crisp acidity. This wine is already very pleasant but can be kept for a while.

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

Malvasía Volcánica (100%)



Region:

Canarias



Appellation:

D.O. Lanzarote



Wine estate:

Puro Rofe



Biological