

El Grifo

Spain - Lanzarote - San Bartolomé Lanzarote



EL GRIFO

Ownership/Founders Otamendi family / Ribera family

Start of Activity 1775

Vitiviniculture The Vineyard of the Impossible, heroic viticulture

Hectares 60

Bottles produced 220.000

LÍAS MALVASIA VOLCANICA

100% Malvasia Volcanica

Production area: Lanzarote

Terrain: sabbia vulcanica

Harvest: manual

Vinification: the grapes are crushed without destemming, and after a 24-hour static decantation, the must begins fermentation with our yeasts. It is then placed in 500-litre French oak casks

Refinement: 7 months in barrels, the wine then goes into bottles where it will continue to age for another 8-12 months or so before being released on the market

Color: giallo paglierino, con lievi riflessi dorati, pulito e luminoso

Fragrance: predominantly fresh, citrus (orange peel) and tropical fruit notes (passion fruit, mango), but also floral (orange blossom, jasmine, violet), fennel and complex aromas such as flint

Flavor: complex and long-lived, fresh

Alcoholic Grade: 13% vol



Founded in 1775, Bodegas El Grifo is among the oldest wineries in Spain and celebrates its 250th anniversary in 2025. Since 1880, it has been run by the Otamendi family, which passionately preserves this extraordinary oenological heritage. In Lanzarote, a land of extremes, El Grifo cultivates centuries-old vines in volcanic soils. With only 150 mm of annual rainfall, the vines survive thanks to the picón, the volcanic sand that retains moisture, and are protected by the traditional lava stone zocos, the symbol of La Geria. The organically certified vineyards cover 60 hectares and complement the production of local vine growers, with unique varieties such as Malvasía Volcánica. The logo, designed by the artist César Manrique, celebrates the mythological Grifo, symbol of the winery. Over time, personalities such as the Roca brothers and Ferran Adrià have recognised in the wines of El Grifo an authentic reflection of the nature and passion of Lanzarote.