

Desoutter & James

Specialists in Spanish wine



Castillo de Belarfonso

Bodegas Canopy is the project of two friends, Alfonso Chacón and Belarmino Fernández. When they started out back in 2004, DO Méntrida was very different, focused on bulk wines and little emphasis on quality. But with its plantings of old Garnacha bush vines from the '50s and '60s and its granitic soils, Alfonso and Belarmino recognised the potential. Their single vineyard, low intervention approach is designed to let the natural qualities of the fruit come to the fore, and bigger barrels – up to 2,000 litres – are designed to enhance, rather than smother Garnacha's true expression and let the minerality shine through.

DOP Méntrida

Grape varieties:

Soil: Siliceous granite

Harvest: Manual

Winemaking: Cold, pre-fermentative maceration. Alcoholic fermentation in barrel, followed by 5 months ageing in French oak.

ABV: 14 %

Total acidity: 4.98 g/l

Residual sugar: 0.31 g/l

Total SO₂: 63 mg/l

Bottle type: Burgundy, 75cl

Closure: Natural cork

Tasting notes: Cherry red. Aromas of cherry and berries with notes of violet. The combination of aromatic herbs like thyme and chamomile coupled with mineral notes is reminiscent of a walk in the Gredos mountains. Chocolate, black pepper and licorice are more perceptible on the palate thanks to the time in oak. Light-bodied and fresh, this is an easy-to-drink thirst quencher.

For prices and more information, please email info@desoutterandjames.com

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