

Desoutter & James

Specialists in Spanish wine



Ganadero

Bodegas Canopy is the project of two friends, Alfonso Chacón and Belarmino Fernández. When they started out back in 2004, DO Mérida 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.

DO: Mérida

Grape varieties: Garnacha

Harvest: Manual

Vinification: The grapes undergo a cold maceration, followed by alcoholic fermentation and malolactic fermentation in barrel. The wine is then aged for 3 months in French oak.

ABV: 14.5 %

Total acidity: 5.45 g/l

Residual sugar: < 0.2 g/l

Total SO₂: 69 mg/l

Bottle type: Burgundy, 75cl

Tasting notes: Clear with a medium intensity garnet red hue. Aromas of blueberries and cherries on the nose combine with white flowers and earthy notes, Mediterranean scrub, and fresh aromatic herbs. Fresh attack with a good acidity and structure, and soft tannins. Chocolate notes. An enjoyable, easy to drink red wine with a medium finish.

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

www.desoutterandjames.com