

Desoutter & James

Specialists in Spanish wine



Malpaso

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.

DO: Méntrida

Grape varieties: Syrah

Harvest: Manual

Vinification: Pre-fermentative cold maceration followed by temperature-controlled alcoholic fermentation in stainless steel deposits, then malolactic fermentation in the barrel. The wine is then aged for 12 months in 400 and 500 litre French oak barrels. No stabilisation or filtering.

ABV: 14 %

Total acidity: 5.36 g/l

Residual sugar: 0.3 g/l

Total SO₂: 54 mg/l

Bottle type: Burgundy, 75cl

Tasting notes: Intense cherry red. A very Syrah nose with black fruit and Mediterranean herbs. Full-bodied and well-structured, with mature tannins, good acidity and a long finish.