

Desoutter & James

Specialists in Spanish wine



Tres Patas

Bodegas Canopy is the project of two friends, Alfonso Chacon Gil and Belarmino Fernandez Bombin. When they started out back in 2004, DO Méntrida's image was very different, centred 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: Garnacha, Syrah

Harvest: Manual selection

Vinification: Each variety is vinified separately, starting with pre-fermentative cold maceration followed by 15 day, temperature-controlled alcoholic fermentation in stainless steel deposits, then malolactic fermentation in the barrel. The wine is then aged for 12 months in 500 litre French oak barrels (50% new, 50% one use). No stabilisation or filtering.

ABV: 14 %

Total acidity: 5 g/ml

Residual sugar: 0.42 g/l

Total SO₂: 54 mg/l

Bottle type: Burgundy, 75cl

Tasting notes: Medium intensity cherry red. Very fragrant nose, with red fruit and mineral aromas coupled with agreeable spice from the wood. Medium bodied palate with mature, sweet tannins and plenty of zest. A tasty, intense, refreshing finish.