

# An Integrity Wines Selection

## Bodegas Bocopa

The BOCOPA Cellars Group consists of six coop. cellars drawing from 4,000 hectares of land cultivated by 1,800 wine growing partners and representing over 40% of D.O. Alicante wines.

**BOCOPA: The Organic Project farmers led by** Gaspar Tomas, and his technical team. The first **Tempranillo**. The wine was called Over time, more producers with a and new varieties, were added. **Sauvignon, Merlot, Garnacha**, Currently, BOCOPA has a total hectares, with 20 associated important organic wineries in



was founded in 1996 by a group of oenologist and director of BOCOPA, vines were **Monastrell** and “**Castillo de Alicante**”.

wide variety of cultivation conditions Varieties now include: **Cabernet Syrah, Petit Verdot and Macabeo**. organic cultivation area of 325 farmers, making it one of the most Spain.

**The Organic Vineyard:** The be divided into two large groups based on grape variety. The first group consists of **Monastrell** variety plots which are representative of the traditional cultivation philosophy from the area, which entails: **low density** per hectare (1500 plants), dry-land, head-pruned cultivation, and an **average age of more than 30 years**. It is a group of plots adapted to the environment, with a low level of nutrient requirements and pests, making them excellent for organic cultivation. The second group comprises all the varieties which have had an international impact in the last 15 years, with higher planting densities, grown on trellis and with the possibility of irrigation. These plots have, in many cases, been designed for organic cultivation from the very beginning.

**An Ideal Terroir For Organic Wines:** The soil where the BOCOPA organic vineyard is, consists of light soils, with increased solar refraction and hence, improve the sunlight exposure of the grape; they are poor in nutrients and rich in active limestone, which naturally reduces yeild. Also present is a significant clay base and a high content of large stones, which makes them permeable and fresh, with a good water retention.

**Climate:** Mediterranean-continental transition climate, which means the area has very cold winters and long, dry and warm summers. With little and highly concentrated rainfall, grape health and disease management is very efficient with a very small number of treatments.

**Irrigation:** irrigation is performed with moderate quantities of water at the right moments, in order to achieve the most relevant relationships of grape ripeness, sugar and fruit size and of pH-acidity.

**Yields:** Generally speaking, yields are low, ranging from 3000 kg/ha in the dry-land plots with densities of 1500 plants/ha to 5500 kg/ha in the irrigated plots with densities of 2500 plants/ha.

**The human team:** The leadership of the oenologist and technical director, Gaspar Tomás, the work of oenologists David Llopis and Juana Madrigal and the field technician Antoni Santonja, and the daily and quiet labour of 20 farmers, have transformed this wonderful challenge into a reality.

**Certifications:** Bodegas BOCOPA has been marketing their partners’ wines with the **CEE 2092/91** certification since **1997**. Additionally, we have the demanding **BIOSUISSE** certification and comply with the USA standard for organic agriculture (**NOP-USDA**).

**Castillo De Alicante Tinto:** a blend of Tempranillo, Cabernet Sauvignon and Monastrell. NOP-USDA Certified organic. Dry-land, head-pruned vineyard plots (Monastrell). Tempranillo and Cabernet Sauvignon are trellised with irrigation. Stainless steel fermentation. Yield: 5,000 kg per hectare. Vineyard age: Between 10 and 20 years.

**Castillo De Alicante Blanco:** 100% Macabeo, NOP-USDA Certified organic. Cordon trained, young vines, short temperature controlled fermentation in stainless steel with indigenous yeast. Clean, fresh with floral hints and mild salinity.



**For more information please contact us at [www.integritywines.net](http://www.integritywines.net), or call us at 404.808.8788.**