ALCANTA · BODEGAS BOCOPA · SPAIN

Monastrell Cabernet Sauvignon Tempranillo, 2025

D.O.P. Alicante, Petrer, Alicante, Alicante, Valencian Community



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Mourvedre/Monastrell, Cabernet Sauvignon, Tempranillo	12.5%	2025 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Intense cherry red with garnet reflections. Nose: Ripe black fruits, spices & balsamic notes. Palate: Medium-bodied and fruit-forward, with ripe-fruit flavours, balanced structure and an approachable texture. Finish: A clean, medium finish with lingering black fruit, spice and soft tannins.

About the wine

Alcanta Tinto is a young, unoaked red assembled from the best wines of the year made by Bocopa's member cooperatives inland from Alicante, and it is the producer's best-selling wine. Monastrell, Alicante's signature red grape, is the same variety known in France as Mourvèdre.

Winemaking

MATURATION	Unoaked

Cellar and service

SERVE AT	15–17 °C
AGEING POTENTIAL	Best enjoyed young
FOOD PAIRING	Grilled meats, cold cuts, sausages, cheeses and rice dishes.

Say it: Bodegas Bocopa: bo-DEH-gahs bo-KO-pah

ALCANTA · BODEGAS BOCOPA · SPAIN

Verdejo Macabeo, 2024

D.O.P. Alicante, Petrer, Alicante, Alicante, Valencian Community



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Merseguera, Macabeo/Viura	11%	2024 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Appearance: Bright pale straw yellow with greenish reflections. Nose: Aromas of white flowers, pear, green apple, citrus and fresh herbs. Palate: Light, lively and balanced, with citrus, pear and yellow-plum flavours supported by refreshing acidity. Finish: Clean and fresh, with gentle acidity and a subtle herbal Verdejo character.

About the wine

Alcanta Blanco is a young, unoaked white blended from wines of Bocopa's member cooperatives in the Alicante hinterland and fermented at controlled temperature to keep it fresh. Bocopa was formed in 1987, when local cooperative wineries joined forces. Merseguera is a native grape of the Valencia and Alicante region, rarely grown elsewhere.

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Seafood, fish, sushi, Thai cuisine, white meats, rice dishes or as an aperitif.

Say it: Bodegas Bocopa: bo-DEH-gahs bo-KO-pah

MARINA ALTA · BODEGAS BOCOPA · SPAIN

Blanco, 2025

D.O. Alicante, Alicante, Valencian Community, Alicante





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Muscat	11%	2025 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Appearance: Very pale, bright and crystalline straw yellow. Nose: Expressive Moscatel aromas of white flowers, citrus, fresh fruit and herbs. Palate: Smooth, rounded and fruity, with fresh acidity and hints of aniseed and fennel. Finish: A clean, aromatic and refreshing finish with lingering floral and citrus notes.

About the wine

Marina Alta is Bocopa's tribute to Muscat of Alexandria grown in the coastal Marina Alta district of Alicante. The grapes are lightly crushed, given brief skin contact and fermented cool in small stainless steel tanks to keep the aromas. Muscat of Alexandria is one of the oldest grape varieties still cultivated, usually made sweet.

Winemaking

MATURATION	Unoaked

Cellar and service

SERVE AT	6 -8 °C
AGEING POTENTIAL	Best enjoyed young.
FOOD PAIRING	Shellfish, white fish, sushi, salads, seafood rice, paella, white meats and soft cheeses.

Say it: Bodegas Bocopa: bo-DEH-gahs bo-KO-pah