



BODEGAS BOCOPA



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Our Activity

Date of Foundation: 1987

Production and commercialization of bottled wines (young and aged), both conventional and organic (bulk wine also available) as well as liqueurs and noble wines.

Our History

The D.O. Alicante has a history and an experience that started more than 3000 years ago. Alicante and its wines have re-arisen in the wine's panorama strongly in the last decade.

The makers of this success:

- The farmers with a more careful and technical cultivation of its plots
- The warehouses with its continuous renovations, improvements in infrastructure and processes, its constant adjustment to the new times and taste of the consumer.

Our Aim

When tasting our wines, you will be submerged into a universe of magical sensations, colours, aromas and memories.

We work with a living entity: wine.

We dedicate all our daily efforts, of everyone here at BOCOPA, to improve the quality of our wines.

We work really hard to give you your best experience when you taste our wines.

Bocopa in Figures

We produce 40% of the DO Alicante region, with 6 production centers and more than 40 employees in the Head Office.

We have 1.500ha with an average output of 3000kg/ha.

We are one of the biggest producers of organic wine, with 700.000 bottles and 325ha.

40% of the production is exported to more than 30 countries all over the world.

Our Manager

In a winery such as BOCOPA managed by Gaspar Tomas, director and Oenologist, priority has been given to quality and environmental respect since the very beginning of the company. Gaspar Pedro Tomas Martinez was born and grew up in Villena, a small village in Alicante, in his family winery and probably fell into a barrique when he still was a baby because there is no other explanation to his love for wine. He went to the Vine and Enology School in Madrid and then to Rovira and Virgili, he graduated as Enologist. Afterwards, he obtained his master degree in Vines, Enology and wine Marketing. Throughout his school years he worked as cellar worker at the family Winery so he could learn how wine was really made, not just what they taught in the University. Following graduation, Gaspar worked at UNACO, the National Union of Cooperatives.



When he was 21, he lost his father and unfortunately at the same period the family winery. At that time, none of the brothers was old enough to keep the winery working and they have to resign themselves to close it down. Gaspar will never recover from that

but all this give him the perfect background to become what he is nowadays! His love for nature and environment encouraged him to start an ecological association with some of his very best friends. His passion for art and literature drives him to start a library business together with his very best friend who will become very soon the director of the House of Culture. But Gaspar cannot forget wine and when the chair of council from BOCOPA look for him to build up a better future for Alicante wines, Gaspar immediately prepares a wonderful project based on quality wine making, building brand and image which will be adopted immediately. That is it that was the marvelous beginning of the great adventure which has been lasting until now:

In 1991 he elaborates the first vintage of a still wine, 100 % Muscat which was a kind of dream for him but not happy with the result because this first try did not have the aroma, flavour and taste he was imagining it should have so he renounces to bottle it with all the economical consequences it was having on the winery. At that time everybody thought he was crazy to be willing to do a Muscat when such a grape had such a bad reputation in the world but he had dreamt so much of that wine, he could see it so clearly in his head. He just had to do it.

In 1992 the Marina Alta was born: a wonderful still Muscat, which would be awarded with gold medal at Vinexpo. That was the beginning of the success for BOCOPA but also for Gaspar. In 1995, the Marina Alta is already well established and Gaspar is convinced we can produce organic wines which go with his philosophy of life and cultural references. Tony Santonja has then joined the team and they are convinced this project can do well and that it is some way the future for our wines.

In 1997 we get our first certification for organic wines and it is the start of a new adventure, well convinced that there is a market for such kind of wine even though at that time again. Gaspar is considered somehow as a creasy fellow to start this way while very little people are producing organic. Nowadays we sell 600.000 bottles all over the world and it has resulted in a very clever strategic development.

In 2000, the new facilities are finished giving BOCOPA much more effective means of production. Gaspar while fermenting the Muscat grape every year imagine he can elaborate a wine with that fruit maintaining the natural carbonic in the wine to make it more alive and vivid in the mouth. He does a few try and finally in 2009 will do the first Marina Espumante thanks to the great investment he just has made in the winery with the technical means which finally allow him to do so.

In 2011, the Marina Espumante obtains the gold medal at the vinalies which is a major reward for Gaspar Tomas.

Gaspar is a free spirit, a creator with a great imagination and after many years working with him all the team at BOCOPA can easily say.

It is never boring to be working with him there are always new challenges; we all have the feeling to be working as a family business.

Our Vineyards



Our Premises



BOCOPA

BODEGAS



The Organic Project

Origins: In 1996 a group of farmers, following the enthusiastic drive of Gaspar Tomas, oenologist and director of BOCOPA, and of his technical team, decided to go into action and start an organic vineyard cultivation project.

The following year, 1997, saw the launch of the first organically certified BOCOPA wine. It was a young wine, combining Monastrell and Tempranillo grapes, and called "Castillo de Alicante".

Over time we have added more producers, new varieties, such as Cabernet Sauvignon, Merlot, Garnacha, Syrah, Petit Verdot and Macabeo, and a large variety of cultivation conditions, providing us with many possibilities for the design of new wines.

Our wine production has also evolved, and so, in addition to our young wines, we have set out on new paths, such as ageing the wine in barrels and producing liquor wines.

Currently, BOCOPA has a total organic cultivation area of 325 hectares, with 20 associated farmers, making it one of the most important wineries in Spain.

The Organic Vineyard: The organic vineyards of BOCOPA can 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 planting 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 of planting.

An Ideal Terroir For Organic Wines: The soil where the BOCOPA vineyard is located, is varied, but it combines a series of common characteristics that will define the personality of the wines produced:

they are light soils, which improves solar refraction and hence, improve the sunlight exposure of the grape; they are poor in nutrients and rich in active limestone, which does not allow for large yields but enables the plant to use the resources available easily; and they have a significant clay base and a high content of large elements (stones), which makes them permeable and fresh, with a good water retention capacity, and enables an efficient use of the available water.

Climate: We are located in an area with a Mediterranean-continental transition climate, which means the area has very cold winters and long, dry and warm summers. This is particularly beneficial for the medium to long cycle varieties (the ones we grow) at the end of the ripening process. It is an area with little and highly concentrated rainfall, so grape health and disease management is very efficient with a very small number of treatments.

Irrigation: In our area, irrigation is performed with moderate quantities of water at the right moments, in order to obtain the correct ripeness, to achieve the most relevant relationships of grape ripeness, sugar and fruit size and of pH-acidity, with the aim of reaching the best conditions for producing our wines.

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 Wines: Over the years we have incorporated new creations and lines with the Monastrell variety as the basis of all combinations, and so, starting with our first rich young Monastrell wines, where the grape is the main protagonist, we have been adding new varieties which have enable us to launch exclusive single variety wines with unique characteristics. Later on, and when the wine resulting from a especial selection was suitable, we have played with the barrel to produce more sophisticated and structured wines, offering our customers exclusive wines we hope they feel proud about.

The human team: This project would have never succeeded without the enthusiastic dedication of the BOCOPA's 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 and have enable us to offer you these wines for your enjoyment.

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).