



BODEGAS FRONTONIO

*The Garage Wine*

# Las Alas de Frontonio

GARNACHA &amp; MACABEO 2018

« Fresh, ethereal Garnacha with notes of thyme and a marked character of the soil »

## DESCRIPTION

We work with sustainably cultivated, dry-farmed bush vines in traditional mountain vineyards. Our wines are crafted in small quantities and aged in historic caves. Saint Frontonio, a martyr whose decapitated head was found going upriver, symbolises our spirit of swimming against the tide.

**Growing area:** Slate and quartzite soils

**Harvest**

**Altitude:** 640 m

Sept. 11<sup>th</sup> hand-picking in 18 kg boxes

**Inclination:** 15.6% on average

**Ageing**

**Age of vines:** 80 years

14 months in Boticellas

## TASTING NOTES

Medium red colour with a bluish rim. An elegant and intense smoky nose with small red fruits, white pepper, and thyme. Notes of clove and toast from its 14 months of ageing in Boticellas. Whole bunches used with stems to add freshness to the palate. Dry, light-bodied, fresh acidity, well-integrated acidity, velvety yet firm tannins.

## INFORMATION

### Winery

Epilense de Vinos y Viñedos

### Winemaker

Fernando Mora MW y Mario López

### Apellation

IGP Valdejalón (Aragón)

### Alc/Vol

13.5%

### Type of wine

Red wine

### Bottles

1912


### Vintage


2018


### Vines

Garnacha & Macabeo

## LOGISTICS DATA

 Capacity: 750 ml  
Dimensions: 296 × 82.2 mm  
Weight: 1.34 Kg

 Units per case: 6  
Dimensions: 254 × 170 × 304 mm  
Weight: 8.4 Kg

 Europallet (120 × 80 cm)  
Layer: 5  
Cases/pallet: 105  
Units/pallet: 630  
Height: 1.67 m  
Weight: 907 Kg



**Bodegas Frontonio**

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