



BODEGAS FRONTONIO

The Garage Wine



IGP VALDEJALÓN

Frontonio

LA LOMAY LOS SANTOS

GARNACHA BLANCA Y MACABEO 2018

« Creamy and crisp Garnacha Blanca and Macabeo with much delicacy and distinction »

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: Calcareous clay and slate

Altitude: 480-610 m

Inclination: 6% on average

Age of vines: +45 years

Harvest

Sept. 7th hand-picking in 18 kg boxes

Ageing

14 months in Demi-Muid

TASTING NOTES

Lemon green. Lime, white flowers and rosemary. White pepper, Irish butter and smoky aromas that come from fermentation and ageing in 500 litre Allier oak barrels over 12 months. Fresh, crisp acidity and well-integrated alcohol. Impressive acidity that is well balanced with a creamy texture that makes it unique.

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

White wine

Bottles

1283

Vintage

2018

Vines

Garnacha Blanca & 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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