



BLANCO 2018

"Attractive persistent blend of Garnacha Blanca, Macabeo and Viognier made to demonstrate potential of hot climates"

DESCRIPTION

Frontonio Telescopico Blanco is named after Saint Frontonio, the patrón saint of Épila, a town in Valdejalón, North-East Spain, where it is produced. Legend has it that Saint Frontonio was beheaded by the Romans. His body was buried in a cemetery and his head was thrown into the River Ebro near Zaragoza. Miraculously, his head was later found going upstream along the banks of the River Jalón in Épila. Likewise, this limited production of "micro" wine is the result of rowing against the stream. It is also something of a miracle. It comes from a humble garage where it is made by Fernando Mora MW, Francisco Latasa and Mario López without any fuss.

TASTING NOTES

Pale lemon yellow with tears. Lime, mineral notes and floral hints with a peach touch. In the mouth it is dry, crisp acidity, medium bodied, with mineral texture, with tension and ethereal flavours. Long length of a unique white.

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

4974

Vintage

2018

Vines

Macabeo, Garnacha Blanca y Viognier

LOGISTICS DATA

[Capacity: 750 ml

Dimensions: $300 \times 80.5 \text{ mm}$

Weight: 1.3 Kg

Units per case: 6

Dimensions: $25 \times 170 \times 308 \text{ mm}$

Weight: 8.2 Kg

Europallet ($120 \times 80 \text{ cm}$)

Layer: 5
Cases/pallet: 105

Units/pallet: 630 Height: 1.70 m

Weight: 886 Kg



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