



BODEGAS FRONTONIO

*The Garage Wine*

# Frontonio

TELESCÓPICO

GARNACHA &amp; GARNACHA PELUDA 2017

«Lively garnacha from old vineyards vinified in used oak expressing the real soul of this variety»

## 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:** Limestone and slate

**Altitude:** 530-600m

**Inclination:** 10% on average

**Age of vines:** +50 years

**Harvest**

Sept. 30<sup>th</sup> hand-picking in 18 kg boxes

**Ageing**

12 months in 2,500l. oval foudres and 500l barrels

## TASTING NOTES

Ruby red with violet rim. Intense nose with berries, white pepper, violets and thyme. The palate is fresh, firm and long with velvety texture and full of energy.

## INFORMATION

**Winery**

Epilense de Vinos y Viñedos

**Winemaker**

Fernando Mora MW y Mario López

**Appellation**

IGP Valdejalón (Aragón)

**Alc/Vol**

13,5%

**Type of wine**

Red wine

**Bottles**

14300

**Vintage**

2017

**Vines**

88% Garnacha

12% Garnacha Peluda

## LOGISTICS DATA



Capacity: 750 ml

Dimensions: 300 × 80.5 mm

Weight: 1.3 Kg



Units per case: 6

Dimensions: 25 × 170 × 308mm

Weight: 8.2 Kg



**Europallet (120 × 80 cm)**

Layer: 5

Cases/pallet: 105

Units/pallet: 630

Height: 1.70 m

Weight: 886Kg



**Bodegas Frontonio**

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