



BODEGAS FRONTONIO

The Garage Wine

Frontonio

TELESCÓPICO

GARNACHA, GARNACHA PELUDA & MAZUELA 2018

«Garnacha, Garnacha Peluda and Mazuela from 3 different villages grown in cement barrels and aged in foudres»

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. San Frontonio, a martyr whose decapitated head was found going upriver, symbolises our spirit of swimming against the tide.

Growing area: Alluvial soils, slate and limestone

Altitude: 480-600m

Age of vines: +50 years

Inclination: 10% on average

Harvest

Sept. 8-15th. Hand-picking in

30kg bins

Ageing

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

TASTING NOTES

Garnacha Peluda was brought to this wine in 2017 to make a more ethereal and lighter creation. 2018 vintage was the last piece of the jigsaw: Mazuela grapes (Cariñena) from our vine were added. The balance between structure, sensuality and energy was finally struck.

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

18,700

Vintage

2018

Vines

Garnacha, Garnacha Peluda and Mazuela

LOGISTICS DATA



Capacity: 750ml

Dimensions: 296 × 82.2mm

Weight: 1.34Kg



Units per case: 6

Dimensions: 254 × 170 × 304mm

Weight: 8.4Kg



Europallet (120 × 80cm)

Layer: 5

Cases/pallet: 105

Units/pallet: 630

Height: 1.67m

Weight: 907Kg



Bodegas Frontonio

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