



BODEGAS FRONTONIO

*The Garage Wine*

# Botijo Blanco

GARNACHA BLANCA 2021

*“Fresh and vivid white with creamy texture made with our autoctonous grape, Garnacha blanca”*

## DESCRIPTION

This is pure Garnacha. Dry-farmed and hand-harvested. Wine made in a garage and aged in cement, without make-up. The beauty of simplicity. Like a Botijo, a simple clay vessel that cools water naturally and is used by grape growers to quench their thirst.

**Growing area:** Alluvial soils with clay and limestone

**Altitude:** 460 m

**Inclination:** Northeast 8%

**Age of vines:** 25-50 years

**Harvest**

29<sup>th</sup> Aug hand-picking in bins

**Ageing**

5 months in underground cement with fine lees without battonage

## TASTING NOTES

Pale lemon with greenish rim. Lime peel, white flowers, smoke hint and herbal notes. In the mouth, crisp acidity and moderate body. Precise, clean and fresh.

## INFORMATION

**Winery**

Bodegas Frontonio

**Type of wine**

White wine

**Winemaker**

Fernando Mora MW y Mario López

**Bottles**

35.000

**Organic Certificate**

Yes

**Vintage**

2021

**Alc/Vol**

13%

**Vines**

100% Garnacha Blanca

## LOGISTICS DATA



**Capacity:** 750 ml

**Dimensions:** 296 × 82.2 mm

**Weight:** 1.34 Kg



**Units per case:** 6

**Dimensions:** 254 × 170 × 304mm

**Weight:** 8.4 Kg



**Europallet (120 × 80 cm)**

**Layer:** 5

**Cases/pallet:** 105

**Units/pallet:** 630

**Height:** 1.67 m

**Weight:** 907 Kg



*Robert Parker*  
WINE ADVOCATE

Parker Points:  
2020 / 91 points

**Bodegas Frontonio**

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