



BODEGAS FRONTONIO

*The Garage Wine*

IGP VALDEJALÓN

# Las alas de Frontonio

GARNACHA 2014

*"Light smooth distinctive garnacha with minty and mineral elegant character"*

## DESCRIPTION

Las alas de Frontonio 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 and Mario López without any fuss.

## TASTING NOTES

Medium garnet with blue rim. Elegant intense spiced nose with raspberry, white pepper and fresh mint. Baked and clove notes coming from MLF and ageing for 7 months in Allier 300 l. barrels. 10% of whole cluster fermentation add freshness in the palate. Dry, light body, fresh acidity, integrated alcohol, velvety tannins. Long length, extremely intense balsamic and complex aromas developed due to lack of sulphites or any other addition.

## INFORMATION

### Winery

Epilense de Vinos y Viñedos

### Winemaker

Fernando Mora y Mario López

### Appellation

IGP Valdejalón (Aragón)

### Alc/Vol

14%

### Type of wine

Red wine

### Bottles

325

### Vintage

2014

### Vines

100% Garnacha

## LOGISTICS DATA



Capacity: 750 ml  
Dimensions: 300 × 80.5 mm  
Weight: 1.3 Kg



Units per case: 6  
Dimensions: 25 × 170 × 308 mm  
Weight: 8.2 Kg



Europallet (120 × 80 cm)

Layer: 5  
Cases/pallet: 105  
Units/pallet: 630  
Height: 1.70 m  
Weight: 886 Kg



### Bodegas Frontonio

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