



BODEGAS FRONTONIO

The Garage Wine

Frontonio

GARNACHA BLANCA 2015

“Crisp creamy white garnacha plenty of finesse and distinction”

DESCRIPTION

Frontonio Garnacha Blanca 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 lemon green. Intense lime, white flowers and hay. White pepper, butter scotch and smoked aromas coming from fermentation and ageing in Allier 300 later barrels for 5 months. Long length. Dry, crisp acidity and integrated alcohol. Impressive acidity balanced with creamy texture together with intense and complex aromatic profile makes it unique.

INFORMATION

Winery

Epilense de Vinos y Viñedos

Type of wine

White wine

Winemaker

Fernando Mora y Mario López

Bottles

395

Appellation

IGP Valdejalón (Aragón)

Vintage

2015

Alc/Vol

14%

Vines

100% Garnacha blanca

LOGISTICS DATA



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



Europallet (120 × 80 cm)

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



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



Bodegas Frontonio

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