



BODEGAS FRONTONIO

The Garage Wine

Frontonio

GARNACHA 2014

“Unique big red reflecting the silky elegant profile of best garnacha”

DESCRIPTION

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

Deep garnet. Refined black cherry and prune aromas with balsamic and minty notes. Cinnamon, black pepper and butter scotch coming from Allier barrel ageing for 11 months. Dry, refreshing acidity and integrated alcohol with velvety tannins. Long length, great balanced fruit with toasty notes, intense and extremely complex.

INFORMATION

Winery

Epilense de Vinos y Viñedos

Type of wine

Red wine

Winemaker

Fernando Mora y Mario López

Bottles

1180

Appellation

IGP Valdejalón (Aragón)

Vintage

2014

Alc/Vol

14%

Vines

100% Garnacha

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



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

Height: 1.70 m
Weight: 886 Kg



Bodegas Frontonio

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