



BODEGAS FRONTONIO

The Garage Wine

Frontonio

MICROCÓSMICO

MACABEO 2015

“Harmonious fresh style of a hot climate white confirming the neutral varieties potential”

DESCRIPTION

Frontonio Microcómico Macabeo 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

Lemon green. Lemon and grapefruit with mineral austere and restrained smoked aromatics. Harmonious concentrated palate with crisp acidity and elegant distinctive structure and medium body. A clean dry style of a extraordinary macabeo coming from old vines and dry farming. Complex and long after taste.

INFORMATION

Winery

Epilense de Vinos y Viñedos

Type of wine

White wine

Winemaker

Fernando Mora y Mario López

Bottles

4550

Apellation

IGP Valdejalón (Aragón)

Vintage

2015

Alc/Vol

14%

Vines

100% Macabeo

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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