



BODEGAS FRONTONIO

The Garage Wine

Frontonio

TELESCÓPICO

BLANCO 2016

“Attractive persistent blend of Garnacha Blanca, Macabeo and Viognier made to demonstrate potential of hot climates”

DESCRIPTION

Frontonio Telescopico Blanco 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 MW, Francisco Latasa and Mario López without any fuss.

TASTING NOTES

Lemon colour. Delicate lemon peel, peach skin, white flowers, violets together with smoked and mineral hints. Lees stirring for 6 months. Dry, crisp acidity, integrated alcohol adding creamy texture. Medium body, very long, concentrated and intense profile.

INFORMATION

Winery

Epilense de Vinos y Viñedos

Type of wine

White wine

Winemaker

Fernando Mora MW y Mario López

Bottles

3200

Appellation

IGP Valdejalón (Aragón)

Vintage

2016


Alc/Vol


14%


Vines

Macabeo, Garnacha Blanca y Viognier

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



16pts

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Bodegas Frontonio

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