

BOTIJO BLANCO

GARNACHA BLANCA 2016



Technical data

Appellation	IGP Valdejalón
Winemakers	Fernando Mora MW and Mario López
Vineyards	50 hectares of vines, ranging between five and 78 years of age, with 85% native grape varieties. Situated at 500-700 meters in a relatively warm zone with 3,000 hours of sunshine per year. All the vineyards are dry-farmed and head-pruned, and all grapes are hand-harvested.
Varietals	85% Garnacha blanca, 15% Macabeo
Winery	Bodegas Frontonio is currently one of the most exciting projects in the whole of Aragón. Taking advantage of being a micro-winery they create unique wines. They already produce an average of 120,000 bottles per vintage over a wide number of labels.
Winemaking	Hand harvested grapes from dry farming vineyards. Lees stirring for 3 months.

Winemaker's notes

👁️ Colour	Pale greenish yellow colour.
👃 Nose	An attractive white with intense aromatic white flowers, lime and grapefruit.
👅 Palate	Dry, crisp acidity, light body, intense floral and grapefruit flavours.

Analysis

Alcohol	13,5%	Residual Sugar	1,1 g/l
Production	15,000 bottles		

Awards



Robert Parker Points

BOTIJO ROJO

GARNACHA TINTA 2015



Technical data

Appellation	IGP Valdejalón
Winemakers	Fernando Mora MW and Mario López
Vineyards	50 hectares of vines, ranging between five and 78 years of age, with 85% native grape varieties. Situated at 500-700 meters in a relatively warm zone with 3,000 hours of sunshine per year. All the vineyards are dry-farmed and head-pruned, and all grapes are hand-harvested.
Varietals	100% Garnacha
Winery	Bodegas Frontonio is currently one of the most exciting projects in the whole of Aragón. Taking advantage of being a micro-winery they create unique wines. They already produce an average of 120,000 bottles per vintage over a wide number of labels.
Winemaking	The destemmed and crushed grapes are fermented with indigenous yeasts, finishing fermentation without skins (like a white) followed by malolactic and ten to 15 months aging in concrete tanks.

Winemaker's notes

👁️ Colour	A lovely, pomegranate red.
👃 Nose	Intense aromas of cherries and blackberries and black pepper with a spicy backdrop.
👅 Palate	This is a fleshy, slightly rustic Garnacha that represents the place where it comes from and does it in a very drinkable way, with some acid berries that provide freshness, liquorice, character and poise.

Analysis

Alcohol	14%	Residual Sugar	1,40 g/l
Production	80,000 bottles		

Awards



Robert Parker Points

BOTIJO ROJO VIÑAS VIEJAS

GARNACHA VIÑAS VIEJAS 2015



Technical data

Appellation	IGP Valdejalón
Winemakers	Fernando Mora MW and Mario López
Vineyards	50 hectares of vines, ranging between five and 78 years of age, with 85% native grape varieties. Situated at 500-700 meters in a relatively warm zone with 3,000 hours of sunshine per year. All the vineyards are dry-farmed and head-pruned, and all grapes are hand-harvested.
Varietals	100% Garnacha
Winery	Bodegas Frontonio is currently one of the most exciting projects in the whole of Aragón. Taking advantage of being a micro-winery they create unique wines. They already produce an average of 120,000 bottles per vintage over a wide number of labels.
Winemaking	Hand harvested grapes from dry farmed vineyards. Aged in French oak for 6-8 months to round tannins.

Winemaker's notes

👁️ Colour	Medium ruby colour with tears.
👃 Nose	On the nose it shows forest wild berries over a background of smoked aromatics, black pepper and mint.
👅 Palate	Fresh acidity integrated alcohol, sweet firm tannins and medium body with depth and complexity yet also good drinkability. A touch of oak helps the fresh fruit of 2015 vintage to shine.

Analysis

Alcohol	14%	Residual Sugar	1.25 g/l
Production	10,000 bottles		

Awards



Gold Medal – Mundus Vini 2018