

BOTIJO BLANCO

GARNACHA BLANCA 2017



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 lemon yellow.
👃 Nose	Intense aromatic white flowers, lime and grapefruit.
👅 Palate	Dry, crisp acidity, light body, intense floral and grapefruit flavours.

Analysis

Alcohol	13,5%
Production	20,000 bottles

Awards



Robert Parker Points (2016 vintage)

BOTIJO ROJO

GARNACHA TINTA 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	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	Medium ruby.
 Nose	Intense aromas of cherries and blackberries and black pepper with a spicy backdrop.
 Palate	This is an intense, fresh and medium body with well-balanced tannins and pleasing minerality, reflecting all the simplicity and ingenuity of its namesake.

Analysis

Alcohol	14%
Production	55,000 bottles

Awards

	16/20 Jancis Robinson MW
	90 Robert Parker Points (2015 vintage)
	Gold – Asia Wine Trophy – 2018

BOTIJO ROJO VIÑAS VIEJAS

GARNACHA VIÑAS VIEJAS 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	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 red berries over a background of smoked aromatics, white pepper and bay leaf.
 Palate	Fresh acidity, integrated alcohol, round firm tannins and medium body. An old vine Garnacha with depth and complexity yet also good drinkability.

Analysis

Alcohol	14%
Production	25,000 bottles

Awards



Gold Medal – Mundus Vini 2018 (2015 vintage)