

BOTIJO BLANCO

GARNACHA BLANCA 2019



Technical data

Appellation	IGP Valdejalón
Winemakers	Fernando Mora MW and Mario López
Vineyards	From 6ha of dry-farmed bush vines, ranging between 25 and 50 years of age, in La Canosa estate in Épila, situated at 460 metres altitude on alluvial soils with clay and limestone. All the vineyards are dry-farmed and head-pruned, and all grapes are hand-harvested. Organic techniques are used although it is not certified yet.
Varietals	100% Garnacha blanca
Winery	Bodegas Frontonio is currently one of the most exciting projects in the whole of Aragón. Now made in a 200-year-old underground cave, this is pure Garnacha without make-up. Like a botijo, a simple clay vessel that cools water naturally and is used by grape growers to quench their thirst, it shows that there is beauty in simplicity.
Winemaking	30 hours skin contact of de-stemmed grapes without SO2. Fermentation over 15 days in underground concrete tanks at 18-20°C using native yeasts. The wine remains with its fine lees in concrete tanks for 10 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, with a chalky sensation and saline finish.

Analysis

Alcohol	13%
Production	25,400 bottles

Awards

 90	90 - Robert Parker Points 2020
 HIGHLY RECOMMENDED 91 POINTS	91 - Decanter Magazine Panel Tasting 2021

BOTIJO ROJO

GARNACHA TINTA 2018



Technical data

Appellation	IGP Valdejalón
Winemakers	Fernando Mora MW and Mario López
Vineyards	25 hectares of bush vines, ranging between 20 and 50 years of age, across two plots in Épila with alluvial soils with clay and limestone. Situated at 460m altitude. All the vineyards are dry-farmed and head-pruned, and all grapes are hand-harvested. Organic techniques are used although it is not certified yet.
Varietals	100% Garnacha
Winery	Bodegas Frontonio is currently one of the most exciting projects in the whole of Aragón. Now made in a 200-year-old underground cave, this is pure Garnacha without make-up. Like a botijo, a simple clay vessel that cools water naturally and is used by grape growers to quench their thirst, it shows that there is beauty in simplicity
Winemaking	8-10% whole bunches are used. Fermentation over 20 days in underground concrete and stainless steel tanks using native yeasts. The wine remains in concrete tanks for 10 months.

Winemaker's notes

 Colour	Medium ruby.
 Nose	Intense aromas of cherries and blackberries with a touch of liquorice.
 Palate	This is an intense, fresh and medium bodied wine with well-balanced, fine tannins, good tension and a fruit-driven finish.

Analysis

Alcohol	13,5%
Production	95,000 bottles

Awards

 90+	90+ Robert Parker Points 2020
 Jancis Robinson JancisRobinson.com	16/20 Jancis Robinson MW - 2016 vintage
 4th Asia Wine Trophy Asia Gold Daejeon - 2018 Under the patronage of the Ministry of Agriculture, Food and Rural Affairs AIO 4th 2018	Gold – Asia Wine Trophy – 2018 vintage