



BODEGAS FRONTONIO

The Garage Wine



Frontonio

MICROCÓSMICO

MACABEO 2019

« A white wine from a continental climate. Harmonious and fresh, it shows the potential of local varieties. Long live Macabeo! »

DESCRIPTION

We work with sustainably cultivated, dry-farmed bush vines in traditional mountain vineyards. Our wines are crafted in small quantities and aged in historic caves. Saint Frontonio, a martyr whose decapitated head was found going upriver, symbolises our spirit of swimming against the tide.

Growing area: Limestone

Altitude: 530 m

Inclination: 6%

Age of vines: +65 years

Harvest

Sept. 5th hand-picking in bins

Ageing

5-6 months in underground cement with fine lees without battonage

TASTING NOTES

Lime green in colour, with aromas of jasmine, grapefruit and mineral notes. It is a well-structured wine, with a lively texture and fresh, elegant acidity. Intensely complex and silky.

INFORMATION

Winery

Epilense de Vinos y Viñedos

Winemaker

Fernando Mora MW y Mario López

Apellation

IGP Valdejalón (Aragón)

Alc/Vol

13.5%

Type of wine

White wine

Bottles

18200


Vintage


2019


Vines

100% Macabeo

LOGISTICS DATA

 **Capacity:** 750 ml
Dimensions: 296 × 82.2 mm
Weight: 1.34 Kg

 **Units per case:** 6
Dimensions: 254 × 170 × 304 mm
Weight: 8.4 Kg

 **Europallet (120 × 80 cm)**
Layer: 5
Cases/pallet: 105
Units/pallet: 630
Height: 1.67 m
Weight: 907 Kg

Bodegas Frontonio

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