

Cuevas de Arom

VIÑEDOS VIEJOS DE MONTE

As Ladieras



DESCRIPTION

The first wine made by Fernando Mora in his Zaragoza flat was called AROM which is his surname backwards. It represents his first symbolic step into the mysterious world of wine in 2008. In the search for high altitude to achieve fresher wines and conditions that allow for more precise winemaking, Bodegas Frontonio and Bodegas San Alejandro have joined together to fulfill a common dream: to create one of the best garnachas in the world.



VINEYARD FEATURES

North face old vineyards of Garnacha in more than 800 m height. Precambrian soils of slate and quartzite and decompositions of the same. Hand harvesting.



WINEMAKING

Made in concrete vessels with manual punching down. Ageing in egg and austrian oak foudre of 30hl. 50% of the stems used during fermentation and also local yeast.



TASTING NOTES

Light ruby red with purple highlights. Red currant, rose petals, and thyme, with a subtle mineral touch. Dry, with vibrant acidity and well-integrated alcohol. Fine, polished tannins. A fresh and precise wine, with an impeccable balance between its floral elegance and mineral texture.

INFORMATION

Winery

Bodegas Frontonio & Bodegas San Alejandro

Variety

Garnacha

Vintage

2022

Type of wine

Red wine

Alc./Vol

13,5%

LOGISTICS



Capacity: 75 cl.

Dimensions: 300 x 87,5 mm

Weight: 1,55 Kg.

Barcode: 0635131098383



Europallet (120 x 80 cm.)

Layers: 5

Boxes/pallet: 95

Units/pallet: 570

Dimensions: 120 x 80 x 170 cm

Weight: 930 Kg.



Units per box: 6

Dimensions: 26,8 x 18 x 30,2 cm

Weight: 9,57 Kg.

