



BODEGAS FRONTONIO

The Garage Wine

Frontonio

MICROCÓSMICO

MACABEO 2024

«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. San 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

4th September hand-picking in bins

Ageing

5 months in underground concrete tanks, fine lees contact without battonage

TASTING NOTES

Lemon yellow colour with green hints. Lime, white flower and fennel aromas. Aromas shown over a mineral profile. In mouth it feels very fresh with a salty texture. Long-length. An energetic and vibrant Macabeo wine with keeping potential.

INFORMATION

Winery

Bodegas Frontonio

Winemaker

Fernando Mora MW and Mario López

Organic certified:

Yes

Alc/Vol

12.5%

Type of wine

White wine

Bottles

24.139

Vintage

2024

Vines

100% Macabeo

LOGISTIC DATA



Capacity: 750 ml

Size: 296 × 82.2 mm

Weight: 1.34 Kg



Units per case: 6

Size: 254 × 170 × 304 mm

Weight: 8.4 Kg



Europallet (120 × 80 cm)

Layers: 5

Cases/pallet: 105

Units/pallet: 630

Height: 1.67 m

Weight: 907 Kg

Bodegas Frontonio

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