



BODEGAS FRONTONIO

The Garage Wine



Parker Points:
2019 / 94 points

Frontonio

TELESCÓPICO

GARNACHA FINA, GARNACHA PELUDA & MAZUELA 2020

«The finesse of the Garnacha and the magic of the Cariñena make shine this unique wine»

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: Alluvial soils, slate and limestone **Harvest**

Altitude: 480-600 m

Aug. 27th - Sept. 8th hand-picking

Inclination: 10% on average

Age of vines: +50 years

Ageing

12-14 months in oval foudres of big capacity and 500L. barrels.

TASTING NOTES

Pale cadmium red colour. Red cherry, rose petal and wild oregano. Fresh, succulent, with bright tannins. Smooth texture. Delicate balance between fruit and flower.

INFORMATION

Winery

Bodegas Frontonio

Winemaker

Fernando Mora MW & Mario López

Organic certificate

In process

Alc/Vol

13.5%

Type of wine

Red wine

Bottles

19.283

Vintage

2020

Vines

46% Garnacha, 28% Garnacha Peluda, 24% Mazuela & 2% Macabeo

LOGISTIC 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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