

## Botijo Rojo, Single Estate, Bodegas Frontonio

Aragón, Spain



|                      |                   |
|----------------------|-------------------|
| <b>Product code</b>  | LW02ZZRC          |
| <b>Grapes</b>        | Garnacha          |
| <b>Country</b>       | SPAIN             |
| <b>ABV%</b>          | 14                |
| <b>Case Size</b>     | 6                 |
| <b>Closure Style</b> | Cork              |
| <b>Producer</b>      | Bodegas Frontonio |
| <b>Vintage</b>       | 2022              |



Organic



Vegan



Vegetarian

### FRONTONIO

## Producer

Established in 2008 by Master of Wine Fernando Mora in his garage, Frontonio's range frame the expression of old vines in the Aragón region of Spain. The style is fragrant and lifted, driven by salinity and texture. The variety of soils in the area range from volcanic to sedimentary metamorphic, influencing the wines driving depth and linear expression to their profiles. All grapes come from organically farmed vineyards. They are crushed under foot and aged in old and inert vessels. For those in pursuit of site expression with fruit on the fresher more floral side, these are your wines.

## Tasting Notes

A deep red color with violet and pink reflections. Aromas of fruit, potpourri of currants, heart cherries, raspberries, wild strawberries and, subtle notes of plum combined with floral touch of rose blossom, alongside coriander, cinnamon and vanilla.

## Viticulture

Vineyards located in San Martín de Unx, a tiny village in the Baja Montaña sub-region in the northern region of Navarra. Old garnacha vines from lime-rich soils found at 700 meters above sea level. The Atlantic climate reaches this small region which contributes to its unique and distinctive character. 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

The grapes are destemmed and placed in stainless steel tanks to ferment and macerate for 14 days. The wine is then pressed

and spends 3 months in tank where it undergoes malolactic fermentation prior to bottling. "

## Awards

90+ Robert Parker Points 2020

16/20 Jancis Robinson MW - 2016 vintage

Gold – Asia Wine Trophy – 2018 vintage