

## Microcosmico Macabeo, Bodegas Frontonio

Aragón, Spain



<b>Product code</b>	LW04ZZWC
<b>Grapes</b>	Macabeo
<b>Country</b>	SPAIN
<b>ABV%</b>	12.5
<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

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.

### Viticulture

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

### Winemaking

Harvest: 8th September hand-picking in bins Ageing 6 months in underground concrete tanks, fine lees contact without battonage

### Awards

Robert Parker

Parker Points:

2020 / 93 points

2019 / 92+points

2017 / 92+ points

2015 / 92 points