

## Supersonico, Bodegas Frontonio

Aragón, Spain



|                      |                   |
|----------------------|-------------------|
| <b>Product code</b>  | LW08ZZRC          |
| <b>Grapes</b>        | Grenache, Macabeo |
| <b>Country</b>       | SPAIN             |
| <b>ABV%</b>          | 13.5              |
| <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 Aragon 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. The freshness of the Garnacha to its full extent. Growing at 1.030 meters height provides grapes that offer a wine with pale cinnabar red colour. Redcurrant, violet flower, bay leaf and mineral hints. Refreshing, airy and citrus. Impressive tannin elegance and endless round and floral length.

## 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. Saint Frontonio, a martyr whose decapitated head was found going upriver, symbolises our spirit of swimming against the tide. Vineyard: 2 ha. Rainfed. Head-pruning Location: Las Frías Growing area: Limestone and sand Altitude: 1030 m Inclination: North. 15% Age of vines: +80 years Organic In process

## Winemaking

Harvest: Oct. 4th. Hand-picking in 18 kg boxes Skin Contact:  
100% of stomped grapes Yeast: Indigenous Fermentation  
Stored 40 days in wood cask and cement Extraction: 1 manual  
punch-down per day Ageing: 12 months in 2,500 l. foudre and  
used barrels

## Awards

Robert Parker  
2019: 93 Parker points