

## Botijo Blanco, Single Estate, Bodegas Frontonio

Aragón, Spain



<b>Product code</b>	LWoiZZWC
<b>Grapes</b>	Grenache Blanc
<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

Pale lemon yellow. Intense aromatic white flowers, lime and grapefruit. Dry, crisp acidity, light body, intense floral and grapefruit flavours, with a chalky sensation and saline finish.

### Viticulture

Vineyards located in San Martin 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. From 6ha of dry-farmed bush vines, ranging between 25 and 50 years of age, in La Canosa estate in Épila, situated at 460 metres altitude on alluvial soils with clay and limestone. All the vineyards are dry-farmed and head-pruned, and all grapes are handharvested. Organic techniques are used although it is not certified yet.

### 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. 30 hours skin contact of de-

stemmed grapes without SO<sub>2</sub>. Fermentation over 15 days in underground concrete tanks at 18-20°C using native yeasts. The wine remains with its fine lees in concrete tanks for 10 months.

## Awards

90 - Robert Parker Points 2020  
Winemaker's notes

91 – Decanter Magazine Panel Tasting 2021