TINDAL
WINE MERCHANTS

# Botijo Blanco ORG, Single Estate, Bodegas Frontonio

Aragón, Spain




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|---|---|
| **Product code** | LW01ZZWC |
| **Grapes** | Grenache Blanc |
| **Country** | SPAIN |
| **ABV%** | 12.5 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Bodegas Frontonio |
| **Vintage** | 2022 |

Organic Vegan

Vegetarian

FRONTONIO

## Producer

Founded by Fernando Mora MW and Mario López, Bodegas Frontonio works with old vines in the hills of Aragón, challenging expectations of the region. The project is rooted in site, restraint and the quiet finesse of forgotten vineyards.

## 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 SO2.Fermentation over 15 days in underground concrete tanks at 18-20ºC 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