

BODEGAS FRONTONIO

The Garage Wine









Botijo Rojo

GARNAC HA TINTA 2018

«Firm and fine enjoyable red wine with mineral hints»

DESCRIPTION

This is pure Garnacha. Dry-farmed and hand-harvested. Wine made in a garage and aged in cement, without make-up. The beauty of simplicity. Like a Botijo, a simple clay vessel that cools water naturally and is used by grape growers to quench their thirst.

Growing area: Alluvial soils with clay and limestone Harvest

Altitude: 450 m Sept. 5th-15th hand-picking in bins

Inclination: Northeast 7% Ageing

Age of vines: 20-50 years 10 months in concrete tanks

underground

TASTING NOTES

Ruby red with blue hints. Strawberries and cherries with floral notes. In the mouth it is fresh, alive and elegant. A fine and intense Garnacha.

2018

INFORMATION

Winery Type of wine
Epilense de Vinos y Viñedos Red wine

WinemakerBottlesFernando Mora MW y Mario López80000

Apellation Vintage

Alc/Vol Vines

13,5% 100% Garnacha

LOGISTICS DATA

IGP Valdejalón (Aragón)

Capacity: 750 mlDimensions: $296 \times 82.2 \text{ mm}$ Weight: 1.34 Kg

Minits per case: 6

Dimensions: $254 \times 170 \times 304$ mm

Weight: 8.4 Kg

Europallet (120 × 80 cm)

Layer: 5
Cases/pallet: 105
Units/pallet: 630
Height: 1.67 m
Weight: 907Kg

Bodegas Frontonio

WTC, MªZambrano,31· Torre Oeste, Planta13·50018 Zaragoza, Aragón (Spain) Fernando Mora MW (+34) 669148771 Francisco Latasa (+34) 660537391 info@bodegasfrontonio.com