

# Frontonio 2021 Supersonico Garnacha (Valdejalon)

WineWise Code	SBF-SUG21
Country	Spain
Region	Valdejalón
Color/Style	Red
Farming Practices	Organic
Varieties	100% Garnacha
ABV	13.5
Closure	Natural Cork
Case Size	12x750
Pricing	NET
Maceration	Skin and stem contact. 10 days maceration. 20% of the grape is footstep
Pumpover/Punchdown	Punchdown
Destemming	Whole Cluster
Fermentation Vessel	Concrete
Fermentation Duration	40 days
Aging Method	100% Used Barrique
Aging Duration (months)	12 months in 2,500l. foudres and used casks
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes
Vineyard Name	Las Frias (the cold ones)
Soil Type	Sedimentary, Gravel
Elevation (meters)	1031
Vineyard Aspect	North
Vine Age	more than 80
Yields (hl/ha)	2
Picking	Hand-harvested
Annual Production	10112 bottles

## Notes from the producer:

94+ Parker points.

## TASTING NOTES:

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.

Frontonio is named after Saint Frontonio, the patrón saint of Épila, a town in Valdejalón, North-East Spain, where it is produced. Legend has it that Saint Frontonio was beheaded by the Romans. His body was buried in a cemetery and his head was thrown into the River Ebro near Zaragoza. Miraculously, his head was later found going upstream along the banks of the River Jalón in Épila. Likewise, this limited production of “micro” wine is the result of rowing against the stream. It is also something of a miracle. It comes from a humble garage where it is made by Fernando Mora MW, Francisco Latasa and Mario López without any fuss.



## WineWise Notes:

This selection hails from a single, windy vineyard of old vines at 1000 meters elevation. The addition of some stems adds structure to the expected berry purity. It was aged briefly in 2500 l. foudres and some used 300 liter French barriques. Wild and suave at the same time, this offers another window into the miracle of Valdejalón Garnacha.

