

Frontonio 2021 Microcosmico Garnacha (Valdejalón) ORGANIC

WineWise Code	SBF-MIG21
Country	Spain
Region	Valdejalón
Color/Style	Red
Farming Practices	Certified Organic
Varieties	100% Garnacha
ABV	13.5
Residual Sugar	0.42
Acidity	5.97
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	Yes
Destemming	Whole Cluster
Fermentation Vessel	Concrete
Fermentation Duration	12 days
Aging Method	Concrete
Aging Duration (months)	11 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Native
Lees Contact/Stirring	6 months
Malolactic	Yes
Added Sulfur	Yes, 0.076 g/L
Vineyard Name	La Loma & Finca del Sotillo-Morata
Elevation (meters)	700
Vineyard Aspect	Northeast
Vine Age	50
Yields (hl/ha)	8ha
Vine Training	Eje Vertical
Picking	Hand-harvested
Annual Production	26,189 bottles

WineWise Notes:

More than any wine, this convinced us Fernando was on to something. Vibrant, sweet fruit, oozing with white pepper and very much at ease with itself, this wine expresses purity and completeness throughout.

The little-known region of Valdejalón, centered around their village of Épila on the banks of the River Jalón, nestles north of Calatayud. The climate is Mediterranean, with significant diurnal temperature changes and low rainfall. The vineyards lie at altitudes between 350 and 700 meters, and benefit from loose soil structure with significant limestone content. Many of the best vineyards are also conspicuously schistous. The team's preference is for north-facing slopes, rich in stones, and planted to old vines. In their masterly hands, they give rise to Grenache wines (red AND white) of a purity and intensity we rarely see, at a price ridiculously fair, which have already been acclaimed by reviewers everywhere. One of the most remarkable aspects of this story is that Frontonio is quite literally the only producer making wines under the Valdejalón imprimatur. It is a tribute to Fernando's intuition, particularly, that he could divine the remarkable potential of this area, whose results are, to our subjective judgment, consistently superior to anything else in Aragon.



Notes on the producer:

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.

