

# Frontonio 2021 Las Alas de Frontonio La Tejera (Valdejalón)

WineWise Code	SBF-ALT21
Country	Spain
Region	Valdejalón
Color/Style	Red
Farming Practices	Organic
Varieties	98% Garnacha and 2% Macabeo
ABV	13.5
Closure	Natural Cork
Case Size	6x750
Pricing	NET
Destemming	Whole cluster
Fermentation Vessel	Concrete
Aging Method	100% Used Barrique
Aging Duration (months)	14 months in foudre
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes
Soil Type	Slate
Elevation (meters)	640
Vine Age	80
Yields (hl/ha)	1.5
Annual Production	4181 bottles

## Notes from the producer:

97 Parker points.

### TASTING NOTES:

Pale carmine red. Dry rose petals. Bittersweet pomegranate, physalis and coriander seeds. Weightless and luscious. Fresh and frugal. Citrus 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:

80 year-old, head-pruned Garnacha and Macabeo vines in La Tejera, a vineyard at roughly 2000 feet of altitude, give rise to this startlingly refined and insinuating wine. We received exactly 30 bottles!

## WineWise Notes on Producer:

We get blind solicitations from wineries literally every day, but this one caught our eye immediately, because it was penned by none other than María José López de Heredia. She said, " if there is one person in the wine world that I could recommend it is Fernando Mora, because he gives me hope for the future of the world of wine in Spain." In his own words, this is what Fernando does : " recovering old vineyards in Valdejalón area in the north east part of Spain. Producing single vineyards garnachas from old vines up to 98 years old. Something we are very proud to do." With his partner Mario López they style themselves the “Garage Winery”, that being a literal description of the facility in which they originally crafted their wines. Oh, and Fernando became a Master of Wine, earning special distinction for his treatise on the Garnacha in Campo de Borja.

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 notable 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 exceptional potential of this area, whose results are, to our subjective judgment, consistently superior to anything else in Aragon.

