

# BODEGAS FRONTONIO

Located in the center of the triangle formed by Campo de Borja, Cariñena and Catalayud, Valdejalón is probably the most unknown wine region of Aragón. Although it is not recognized as a D.O. its wines are indicative of the terroir, and corresponds to a PGI. That is why this small project is so important: it has been created to recover the old Garnacha vines of the region.

Behind Bodegas Frontonio are the Master of Wine Fernando Mora, winemaker Mario López, and lawyer Francisco Latasa (a expert in international trade). The wines are made in Mario's small family winery in Épila, located behind the store where his mother still sells wine in bulk. The project takes the name of San Frontonio, the patron of the village, who was beheaded by the Romans. It is said that his head was thrown into the Ebro and later found upstream. Going against the current is a theme that parallels the vision of Bodegas Frontonio.

Fernando and Mario work directly on 25 HA and buy additional grapes from third parties. The majority of their vineyards are located in the surroundings of Épila, on the left bank of the river where the soil is predominantly calcareous clay. The remaining parcels are further to the west in Jarque, where the soil is dominated by red slate. They are all situated in an area of extreme temperatures and with low rainfall rates of around 300 liters/year. Total production is below 1000 cases, and includes an extensive range with several vineyard-designate wines. Fermentations take place in a combination of barrel and stainless steel and cement tanks.



*"This is currently one of the most exciting projects in the whole of Aragón."*  
-- Luis Gutiérrez, The Wine Advocate June 30th, 2017

## 2015 Microcósmico Blanco

92 WA

"The 2015 Microcósmico Macabeo was cropped from 50-year-old dry-farmed Macabeo... It has a superb nose, as expressive as young Macabeo can get, with hints of pollen, beeswax and a mixture of white and yellow fruit with a touch of white pepper and subtle spiciness."

## 2015 Microcósmico Tinto

91 WA

"It is an honest wine, with a simplicity that is to be admired, showing the naked character of Garnacha, full of Mediterranean herbs, flowers and spices, with austerity, elegance and rusticity and a superbly balanced palate with vibrant freshness and a long, mineral finish. Great value."

## 2015 Telescópico Blanco

91 WA

"It has a subtle, elegant and nuanced nose with good complexity, mixing spices, flowers and fruit, refined and a little more aromatic - floral - than the Macabeo."

## 2014 Telescópico Garnacha

91 WA

"The palate is medium-bodied with very fine-grained tannins and a subtle minerality (this is earthier than others) that seems to provide freshness and length."

## 2015 Telescópico Cariñena

92 WA

"The one red produced with Cariñena that I tasted, the 2015 Telescópico Cariñena had a surprisingly low pH and remarkable acidity, which provided lots of freshness. It was produced with grapes from a 20-year-old vineyard in Épila, fermented in an open vat where it was kept for five months before being put into 500-liter oak barrels where it stayed for some 6-8 months. This is their first vintage and it's a superb debut, showing the character of the place, with that elegant rusticity the best Cariñena offers. It has concentration, elegance and freshness. A superb example of Cariñena."