



CUEVAS DE AROM

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# AROM



## DESCRIPTION

The first wine made by Fernando Mora in his Zaragoza flat was called AROM which is his surname backwards. It represents his first symbolic step into the mysterious world of wine in 2008. In the search for high altitude to achieve fresher wines and conditions that allow for more precise winemaking, Bodegas Frontonio and Bodegas San Alejandro have joined together to fulfill a common dream: to create one of the best garnachas in the world.



## VINEYARD FEATURES

Old Garnacha vineyards. More than 50 years old. Located in more than 700m altitude. Unirrigated and goblet-pruned vines. Slate, quartzite and limestone soils. Hand harvesting.



## WINEMAKING

Fermented in open concrete vessels. In contact with 30% of the stems. Local yeast used.



## TASTING NOTES

Ruby red colour, open wine. In nose it offers redcurrant, white pepper, thyme and mineral notes. In mouth it feels fresh, with firm tannins and it is medium-bodied. Redcurrant flavour with mineral texture and forest floor aftertaste. This is an intense and complex wine with high length.

## INFORMATION

### Winery

Bodegas Frontonio & Bodegas San Alejandro

### Variety

Garnacha

### Vintage

2018

### Type of wine

Red wine

### Alc./Vol

14%

## LOGISTICS



Capacity: 75 cl.  
Dimensions: 300 x 87,5 mm  
Weight: 1,55 Kg.  
Barcode: 0635131098390



Europallet (120 x 80 cm.)  
Layers: 5  
Boxes/pallet: 95  
Units/pallet: 570  
Dimensions: 120 x 80 x 170 cm  
Weight: 930 Kg.



Units per box: 6  
Dimensions: 26,8 x 18 x 30,2 cm  
Weight: 9,57 Kg.