



CUEVAS DE AROM



AS LADIERAS

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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

North face old vineyards of Garnacha in more than 800 m height. Precambian soils of slate and quartzite and decompositions of the same. Hand harvesting.



WINEMAKING

Made in concrete vessels with manual punching down. Ageing in concrete egg and foudre. 50% of the stems used during fermentation and also local yeast.



TASTING NOTES

Purple red colour, open wine. Berries, bay, rosemary and violet flower felt in nose. It is very fresh in mouth with moderate alcohol. Medium-bodied and smooth tannins. Forest floor flavour. This is a light, elegant and long wine.

INFORMATION

Winery

Bodegas Frontonio & Bodegas San Alejandro

Variety

Garnacha

Vintage

2018

Type of wine

Red wine

Alc./Vol

13.5%

LOGISTICS



Capacity: 75 cl.
Dimensions: 300 x 87,5 mm
Weight: 1,55 Kg.
Barcode: 0635131098383



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.