



CUEVAS DE AROM



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OS CANTALS



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 70 years old. Located in more than 700m altitude. Unirrigated and goblet-pruned vines. Red iron-rich soils. Hand harvesting.



WINEMAKING

Fermented for 47 days in large barrels. Half punching down by treading per day. Aged for 13 months in foudre. In contact with 50% of the stems. Local yeast used.



TASTING NOTES

Cherry red colour. Strawberry, thyme and rosemary aromas with a smoky hint. Fresh, medium-bodied. Firm and energetic tannins. Velvety texture. It is a complex and long wine with finesse

INFORMATION

Winery

Bodegas Frontonio & Bodegas San Alejandro

Variety

Garnacha

Vintage

2018

Type of wine

Red wine

Alc./Vol

14.2%

LOGISTICS



Capacity: 75 cl.
Dimensions: 300 x 87,5 mm
Weight: 1,55 Kg.
Barcode: 8436598730012



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.