



CUEVAS DE AROM



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TUCA NEGRA



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 80 years old. Located in more than 850m altitude. Unirrigated and goblet-pruned vines. Slate and quartzite soils. Hand harvesting.



WINEMAKING

Fermented for 60 days. One punching down by treading per day. Aged for 14 months in egg shaped cask. In contact with 100% of the stems. Local yeast used.



TASTING NOTES

Ruby red colour. Redcurrant, violet flower and bay leaf aromas. Lively, refreshing and medium-bodied. Elegant and crisp tannins. Savoury texture. Smooth, pure and gorgeous.

INFORMATION

Winery

Bodegas Frontonio & Bodegas San Alejandro

Variety

Garnacha

Vintage

2019

Type of wine

Red wine

Alc./Vol

14.2%

LOGISTICS



Capacity: 75 cl.
Dimensions: 300 x 87,5 mm
Weight: 1,55 Kg.
Barcode: 8436598730029



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.