Cuevas de Arom

VIÑEDOS VIEJOS DE MONTE

As Sadieras

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 presice 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 egg and austrian oak foudre of 30hl. 50% of the stems used during fermentation and also local yeast.

TASTING NOTES

Light ruby red with purple highlights. Red currant, rose petals, and thyme, with a subtle mineral touch. Dry, with vibrant acidity and well-integrated alcohol. Fine, polished tannins. A fresh and precise wine, with an impeccable balance between its floral elegance and mineral texture.

INFORMATION

Winery
Bodegas Frontonio & Bodegas San Alejandro

Variety
Garnacha

Vintage
2022

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

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

Europallet (120 x 80 cm.)

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

Cuevas de Arom
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