Cuevas de Arom

VIÑEDOS VIEJOS DE MONTE

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 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

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 60 days in large barrels. Half punching down by treading per day. Aged for 14 months in concrete eggs of 16hl. 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
2022

Type of wine
Red wine

Alc./Vol
14%

LOGISTICS

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

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.

95 POINTS ROBERT PARKER 2024

Cuevas de Arom
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