Cuevas de Arom

VIÑEDOS VIEJOS DE MONTE

Altas Parcelas

DESCRIPTION

The first wine made by Fernando Mora 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 50 years old. Located in more than 700m altitude. Unirrigated and goblet-pruned vines. Slate, quartzite and limestone soils. Hand harvesting.

WINEMAKING

Fermented in open concrete vessels. In contact with 30% of the stems. Local yeast used Ageing in concrete tanks for 10 months.

TASTING NOTES

Ruby red colour, open wine. In nose it offers redcurrant, white pepper, thyme and mineral notes. In mouth it feels fresh, with firm tannins and it is medium-bodied. Redcurrant flavour with mineral texture and forest floor aftertaste. This is an intense and complex wine with high lenght.

INFORMATION

Winery
Bodegas Frontonio & Bodegas San Alejandro

Variety
Garnacha

Vintage
2024

Type of wine
Red wine

Alc./Vol
13.5%

LOGISTICS

Capacity:	75 cl.
Dimensions:	300 x 87,5 mm
Weight:	1,55 Kg.
Barcode:	0635131098390

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:	105
Units/pallet:	630
Dimensions:	120 x 80 x 168 cm
Weight:	990 Kg.

Cuevas de Arom
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