BODEGAS FRONTONIO - ALPARTIR -

BODEGAS SAN ALEJANDRO 1962

Cuevas de Arom

VIÑEDOS VIEJOS DE MONTE

TUCA NEGRA

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

WINEMAKING

Fermented for 80 days. One punching down by treading per day. Aged for 14 months in ceramic tanks of 250 liters. In contact with 100% of the stems. Local yeast used.

TASTING NOTES

Pale intensity. 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
2024

Type of wine
Red wine

Alc./Vol
14%

LOGISTICS

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

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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