BODEGAS FRONTONIO - ALPARTIR -

BODEGAS SAN ALEJANDRO 1962

Cuevas de Arom

VIÑEDOS VIEJOS DE MONTE

Altas Parcelas

DESCRIPTION

The first wine made by Fernando Mora was called AROM, his surname backwards. It marked his first symbolic step into the mysterious world of wine in 2008.
In search of high-altitude vineyards to achieve fresher wines and greater precision in winemaking, Bodegas Frontonio and Bodegas San Alejandro joined forces with a common goal: to create wines that express the unique character of their vineyards and origin.

VINEYARD FEATURES

Macabeo vineyards planted between 1950 and 1960, with vines ranging from 65 to 75 years old. Traditionally bush-trained vines located on the mountain slopes of the Sierra de Vicort. Hand-harvested into 15 kg crates.

WINEMAKING

Whole bunches are gently pressed, followed by fermentation of the slightly cloudy must. Fermentation begins in stainless steel tanks before the wine is quickly transferred to 500-litre barrels and concrete tanks, where fermentation is completed.
The wine is then aged for 8 months in these vessels before the final blending.

TASTING NOTES

Complex and expressive, with ripe white fruit, stone fruit and subtle herbal notes. Textured and fresh on the palate, with vibrant acidity and a long, elegant finish.

INFORMATION

Winery
Bodegas Frontonio & Bodegas San Alejandro

Variety
Macabeo

Vintage
2025

Type of wine
White wine

Alc./Vol
13%

LOGISTICS

Capacity:	75 cl.
Dimensions:	296 x 80 mm
Weight:	1,16 Kg.
Barcode:	8436598731064

Units per box:	6
Dimensions:	251 x 164 x 296 mm
Weight:	7,3 Kg.

Europallet (120 x 80 cm.)

Layers:	5
Boxes/pallet:	105
Units/pallet:	630
Dimensions:	120 x 80 x 168 cm
Weight:	778 Kg.