

Frontonio 2016 Special Cuvee Grenache (Valdejalón) [6/750]

WineWise Code	SBF-GSC16
Country	Spain
Region	Valdejalón
Subregion	Aragón
Color	Red
Alcohol by Volume	14.4
Acidity	6.11 g/L
Closure	Natural Cork
Annual cases produced	190
Varieties	100% Garnacha
Fermentation vessel	Oak
Fermentation duration	11 months
Aging method	New Barrique
Aging duration (months)	12
Malolactic	Yes
Vineyard Name	Cabezo de las Cellas
Soil Type(s)	Clay, stony
Vineyard Aspect	North
Vine age (years)	90
Vine Yields hl/ha	3
Farming practices	Organic
Vine Training Notes	Bush vines
Grape Picking	Hand-harvested

Notes from the producer:

Frontonio is named after Saint Frontonio, the patrón saint of Épila, a town in Valdejalón, North-East Spain, where it is produced. Legend has it that Saint Frontonio was beheaded by the Romans. His body was buried in a cemetery and his head was thrown into the River Ebro near Zaragoza. Miraculously, his head was later found going upstream along the banks of the River Jalón in Épila. Likewise, this limited production of “micro” wine is the result of rowing against the stream. It is also something of a miracle. It comes from a humble garage where it is made by Fernando Mora MW, Francisco Latasa and Mario López without any fuss.



WineWise Notes:

We were accorded 48 of the 1160 bottles of this beauty, which derives from especially old vines and was aged for 11 months in Allier barriques. You could do worse than offer your customers a horizontal tasting of these five exceptional Garnacha wines. The experience of ascending the staircase of Frontonio's Garnachas is akin to that of Claus Schneider's Spätburgunders, in that the wines do not necessarily become richer and more powerful. Rather they attain increasing finesse, nuance and length.

The little-known region of Valdejalón, centered around their village of Épila on the banks of the River Jalón, nestles north of Calatayud. The climate is Mediterranean, with significant diurnal temperature changes and low rainfall. The vineyards lie at altitudes between 350 and 700 meters, and benefit from loose soil structure with significant limestone content. Many of the best vineyards are also conspicuously schistous. The team's preference is for north-facing slopes, rich in stones, and planted to old vines. In their masterly hands, they give rise to Grenache wines (red AND white) of a purity and intensity we rarely see, at a price ridiculously fair, which have already been acclaimed by reviewers everywhere. One of the most remarkable aspects of this story is that Frontonio is quite literally the only producer making wines under the Valdejalón imprimatur. It is a tribute to Fernando's intuition, particularly, that he could divine the remarkable potential of this area, whose results are, to our subjective judgment, consistently superior to anything else in Aragón.

