

# Frontonio 2016 El Casetero OVG (Garnacha - Campo de Borja)

WineWise Code	SBF-CAR16
Country	Spain
Region	Valdejalón
Subregion	Aragón
Color	Red
Alcohol by Volume	14.4
Acidity	0.41 g/L
Closure	Natural Cork
Annual cases produced	20,000
Varieties	100% Garnacha
Fermentation vessel	Concrete
Fermentation duration	10 days
Aging method	Concrete
Aging duration (months)	8-May
Filtered?	No
Fining agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes
Soil Type(s)	Slate, limestone
Vineyard Aspect	North
Vine age (years)	30
Farming practices	Organic
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:

Just to the northwest of Valdejalón, and enjoying a similar climate and topography, strongly influenced by the cold, north-eastern cierzo winds, this IGP styles itself the “Empire of Garnacha”. With good reason! We were frankly stunned by the price-quality ratio of this entry-level wine. Produced from dry-farmed, head-pruned vines and fermented with indigenous yeasts, this shows the ripe, plummy and spicy side of the grape, with good freshness 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.

