

BODEGA FRONTAURA

2019 Frontaura y Victoria Kosher Tempranillo Tinta deToro

SPAIN

ABOUT THE PRODUCER

Despite being a grower since 1996, Camino Pardo's big leap of faith came in 2008 when Bodega Frontaura began selling its own brand of wines. Her wines champion her vineyards - sustainable, traditionally farmed, hand harvested, native yeasts, and an immense attention to detail.

ABOUT THE VINEYARD

Vilabuena del Puente, Zamora
690m above sea level, 6 hectares
16 year old vines, clay loam soil

ABOUT THE WINE

Free run juice only. No pressing.
Native yeasts
Fermented in stainless steel. No barrel aging.
Clarified with egg white. Filtrated with cellulose plates.
Certified: OK Kosher Passover.

TASTING NOTES

Medium color intensity, bluish red with purple trimmings.
Impressive aromatic intensity. Explosive display of red fruits: blackberry, redcurrant, strawberry, raspberry. Hints of ink and licorice. On the palate, it is charmingly fresh and silky, very smooth, with sweet, polished tannins. A noble fruity character over a spicy and balsamic background with hints of eucalyptus.

TECHNICAL

14.5% Alcohol 1.4 g/l Residual Sugar
5.5 g/l Total Acidity 3.78 pH
1,667 cs produced

