

BODEGA FRONTAURA

2018 Verdejo, Rueda

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

Estate grown in Pago de la Erilla
50 year old vines, 810 meters, yield: 4 tons/ha
Bush-head vines, dry farmed
Continental climate, sandy loam with gravel
Certified Sustainable Agriculture
Certified 100% Renewable Energy

ABOUT THE WINE

Harvested by hand. Naturally fermented with native yeasts.
Fermented in oak
Aged in 500 L Allier French oak for 7 months on its lees.
Bottle aged for 6 months before release.

TASTING NOTES

Golden yellow color, intense and vibrant.
Delicious and surprisingly complex. Aromas of orange blossom and white flowers, citrus hints, fragrant grapefruit and ripe fruit in the form of figs and quince.

PRESS

2016 - 92 pts Guía Peñín

TECHNICAL

14.2% Alcohol 1.3 g/l Residual Sugar
5.6 g/l Total Acidity 3.51 pH

1,667 cs produced



(image of previous vintage)