

# BODEGA FRONTAURA

## 2017 Dominio de Valdelacasa Tempranillo Tinta de Toro

### 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

Pago de Valdelacasa Vineyard  
690m elevation, 23 year old vines  
Continental climate, sandy loam soil  
Dry farmed, native yeast  
Traditional, sustainable farming practices

#### ABOUT THE WINE

Native yeasts  
Fermented in stainless steel  
Aged 8 months in Allier French Oak

#### TASTING NOTES

Cherry red color with violet rim. The nose speaks of forest, of black fruit, mint and tobacco, of cloves and coconut, of red soil and ripe grapes. The mouth is welcoming and velvety, full of freshness and controlled intensity.

14.5% Alcohol    1.2 g/l Residual Sugar  
5.4 g/l Total Acidity    3.83 pH  
10,000 cs produced

