

BODEGA FRONTAURA

2019 Rosé, 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

Estate grown at three vineyards sites.
Tempranillo grown at Pago de Valdelacasa,
Villabuena de Puente, Zamora
Continental climate.
Certified Sustainable Agriculture
Certified 100% Renewable Energy

ABOUT THE WINE

80% Tempranillo, 15% Syrah, 5% Verdejo
Harvested by hand. Naturally fermented with native yeasts.
Fermented in stainless steel.
3 months on the lees.

TASTING NOTES

Elegant pale salmon pink.
Fragrances of vibrant spring flowers, rose petals, a hint
strawberry, fresh red fruit. Peachy and silky texture, freshness, and
a spark of acidity.

TECHNICAL

14.1% Alcohol 1.6 g/l Residual Sugar
6.2 g/l Total Acidity 3.36 pH

1,250 cs produced

