

BODEGA FRONTAURA

2011 Crianza 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

Estate grown in Villabuena de Puente, Zamora
35 year old, bush-head vines
690 m elevation, sandy loam soil
Dry farmed
Certified Sustainable Agriculture
Certified 100% Renewable Energy

ABOUT THE WINE

Harvested by hand. Naturally fermented with native yeasts.
Fermented in concrete tank.
Aged in Allier French oak for 16 months.
Bottle aged for 2 years before release.

TASTING NOTES

Ruby red color, it unfolds its elegance with the first floral notes followed by aromas of ripe fruit and walnut. Smooth balance, subtle wood. Delicate balsamic hints add complexity and distinction. Satiny tannins and finesse on the palate.

PRESS

91 pts Guía Peñín

TECHNICAL

14.5% Alcohol 1.6 g/l Residual Sugar
5.1 g/l Total Acidity 3.77 pH
16,667 cs produced

