

Frontonio 2021 El Casetero Macabeo

Code	SBF-CAB21
Country	Spain
Region	Valdejalón
Color	White
Case Size	12x750
Pricing	Discountable
ABV	13
Acidity	5.97
Residual Sugar	0.1
Closure	DIAM
Annual Production (cases)	10000
Varieties	100% Macabeo
Maceration Notes	pre-fermentation maceration with skin and stem contact for short time period
Pumpover/Punchdown	no
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	10 days
Aging Method	Stainless Steel
Aging Duration (months)	2
Filtered	Yes
Fining Agents	Bentonite
Yeast	Native
Lees Contact/Stirring	2 months
Malolactic	No
Added Sulfur	Yes, 0.068 g/L
Vineyard Name	Las Cellas (as main vineyard) and other vineyards
Soil Type	Calcareous
Elevation (meters)	450
Vineyard Aspect	Northwest
Vine Age (years)	25 years
Vine Yields (hl/ha)	4
Farming Practices	Certified Organic
Grape Picking	Hand-harvested

WineWise Notes:

We have become just crazy for the Macabeo grape, valuing its limey twang and remarkable structure. Frontonio predictably ace this “entry level” version, offering a worthy counterpart both to their Valdejalón version below and Viña Ijalba’s lovely Génoli rendition from Rioja. You can’t have too much Macabeo!



Notes on the producer:

In his own words, this is what Fernando does : " recovering old vineyards in Valdejalón area in the north east part of Spain. Producing single vineyards garnachas from old vines up to 98 years old. Something we are very proud to do." With his partner Mario López they style themselves the “Garage Winery”, that being a literal description of the facility in which they originally crafted their wines. Oh, and Fernando became a Master of Wine, earning special distinction for his treatise on the Garnacha in Campo de Borja.

The little-known region of Valdejalón, centered around their village of Épila on the banks of the River Jalón, nestles north of Calatayud. The climate is Mediterranean, with significant diurnal temperature changes and low rainfall. The vineyards lie at altitudes between 350 and 700 meters, and benefit from loose soil structure with notable limestone content. Many of the best vineyards are also conspicuously schistous. The team’s preference is for north-facing slopes, rich in stones, and planted to old vines. In their masterly hands, they give rise to Grenache wines (red AND white) of a purity and intensity we rarely see, at a price ridiculously fair, which have already been acclaimed by reviewers everywhere.