



BODEGAS FRONTONIO

Valdejalón, Spain



YEAR FOUNDED: 2010

OWNER: Fernando Mora MW and Francisco Latasa

WINEMAKER: Fernando Mora MW

WINERY LOCATION: Alpartir

VINEYARD LOCATIONS: Valdejalón, Spain

We get blind solicitations from wineries literally every day, but this one caught our eye immediately, because it was penned by none other than María José López de Heredia. She said, "if there is one person in the wine world that I could recommend it is Fernando Mora, because he gives me hope for the future of the world of wine in Spain." 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.



In a cave

All our wines age in a cave. We are proud to be a micro winery where we are able to work in our own way and create unique wines.



Grape Stomping

High-end wines come from grape stomping. It is a helpful technique for preventing the seeds breaking and the consequential bitter taste in our wine. Furthermore, we enjoy this tradition!



Taste and taste again

Tasting is essential. We taste everything thousands and thousands of times. We see it this way: fermentation is just the beginning; wines need to be understood afterwards.



Plot organisation

Our wines are produced according to the land. It does not matter if we can produce just a hundred bottles on that soil; the plot comes first.



Barrels

Wine is aged in wooden barrels, but we do not stick to the rules to do so. We use different kinds of wood, roasts, ages and sizes; the wine leads the way.

Quick Facts:

- 200yr old house with a 3-story underground cave.
- 2016 was the first vintage of 'El Jardin de las Iguales'.
- Certified Organic in 2021.