



FRONTAURA

Toro Aponte Reserva 2019

\$19.65

* Suggested retail price

FRONTAURA

	Product code	12259407
	Licensee price	\$18.31
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Spain
	Regulated designation	Denominación de origen (DO)
	Region	Castilla y Leon
	Appellation	Toro
	Varietal(s)	Tinta de Toro 100 %
	Colour	Red
	Sugar	Dry
	Sugar content	1,7
	Closure type	Cork

ABOUT THIS WINERY

This century-old Spanish winery made the choice, long ago, to honor the unique Tinta de Toro grape to create its own very distinct variations of the fruit, distinguished by different terroirs and wine-making processes. Bodegas Frontaura is one of the most famous Spanish brands thanks to a very tight control of quality and of positioning in a competitive market.

TASTING NOTES

Powerful wine with aromas of red fruits and eucalyptus, notes of vanilla and coconut. On the palate, we find black fruits and liquorice. The palate is intense while remaining elegant. Long finish with notes of tobacco and spices.

It will accompany your grills, roast beef au jus, stewed meat dishes.

PRODUCT NOTES

In the vineyard, the vines, some of which are centuries old, are grown at an altitude of 654 meters, in rocky alluvial soil that contains stones that retain heat and act as a natural thermostat.

PRODUCTION NOTES

Fermentation at controlled temperature, maceration, malolactic conversion, then maturing for 20 months in new French oak barrels from Allier. Subsequently, prolonged aging in the bottle.



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