

# Fronton de Oro Tinto

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## THE FACTS

**COUNTRY:** Spain

**REGION:** Canary Islands

**APPELLATION:** Gran Canaria

**WINEMAKING:** Grapes are de-stemmed & cold-soaked for 24 hours before pressing. Vinification in stainless steel tanks.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** 3 months (mostly) used American oak barrels

**ANNUAL PRODUCTION:** Less than 4,000 cases

## THE STORY

The brothers Ramirez, Pedro and Antonio, have been running Fronton de Oro since the early 2000s. Their estate on the hills of La Lechuza, a small town on the island of Gran Canaria, was created by their dad in the 1970s. Their vineyards are planted on some of the highest-elevation sites in Gran Canaria - many above 3,000 feet - and in many cases on terraced slopes, although some are cultivated wildly and untrained. The name of the estate "Fronton de Oro" refers to a huge rock that shines with sunlight (the one that adorns their label) known locally as "El Frontón". Their entry-level wine, Fronton de Oro Tinto, is one of the most easily recognizable wines from the Canary Islands.

## THE ADJECTIVES

**OVERALL:** Earthy & bright

**AROMAS / FLAVORS:** Juicy dark fruit, black pepper spice and lifted florals

**MOUTHFEEL:** Rustic & sturdy

## THE SELLING POINTS

**SUSTAINABILITY:** Vegan, Green Practicing

**PAIRINGS:** Charred Meats, Eggplant & Peppers

