

# VINO FINO

Explore a World of Wine

## FRONTONIO MICROCOSMICO BLANCO 2022



Original price was: \$40.99. ~~\$34.99~~ Current price is: \$34.99.

Product Code:	2588	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Aragón	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Macabeo / Viura	Grape:	100% Macabeo (Viura)



New Zealand Wide Delivery



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### TASTING NOTES

An exceptional white wine from a rising star in Spanish wine, Fernando Mora MW. He draws this wine from an organic limestone vineyard of dry-grown, 70 year old vines of Macabeo, the classy and expressive grape that dominates whites in Rioja, where it is called Viura. This fruit is hand-picked and given a day of skin contact before maturing in underground cement tanks. The result is a seriously complex white with real X factor and quality for the price.

#### **93/100 RobertParker.com, Luis Gutierrez** (2022 Vintage)

"The 2022 Microcómico Macabeo wants to show the potential of the white grape (also known as Viura, the main white variety in Rioja) through the fruit from 70-year-old dry-farmed vines on deep limestone, clay and stony alluvial soils at 530 meters above sea level. They did a 20-hour skin contact, the juice fermented with indigenous yeasts in concrete, and the wine matured in underground concrete tanks with the fine lees and bâtonnage. It's varietal, serious and austere, with notes of waxy apples and hay, not too showy or perfumed, with restraint, white fruit, 13% alcohol, very good freshness (pH 3.19), clean and integrated acidity and a salty twist in the finish. 22,460 bottles produced. It was bottled in March 2023. Drink 2023 - 2028."

#### **17/20 Jancis Robinson** (2022 Vintage)

"Certified organic. Dry-farmed bush vines in mountain vineyards. Fernando Mora MW's latest release of this wine. The label declares Single Estate and The Garage Wine, as well as Mora's partner Mario López. Very excitingly nervy but with no shortage of fruit. Notes of lime and minerals. My experience of this grape variety (called Viura in Rioja) suggests this will have a really quite long life. Persistent. This slightly reminds me of Le Soula Blanc from Roussillon. Really rather thrilling. I may be

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underscoring it. Drink 2022-2028."

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## CONTACT VINO FINO

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<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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