

FONTANA CUVÉE COBALTO



Fontana is a wine estate and winery dedicated to crafting vibrant, expressive wines of genuine character and depth. From a high, wild landscape far from the usual routes, we work with precision and expertise to reveal the full potential of an overlooked region.

The Fontana estate wines form the core of our identity. Grown and produced on our own 400-hectare estate, they give us complete control from vineyard to bottle and allow us to translate landscape, altitude, and climate into contemporary, transparent wines.

These wines prioritise balance, texture, and drinkability. Each cuvée has a clear reason to exist, expressing a style that our vineyards and grape varieties can deliver at the highest level with confidence and consistency. There are no fixed formulas: every vintage is approached on its own terms, with decisions taken each year on parcel selection, blends, and proportions.

Our ambition is simple but demanding: every Fontana wine should be the most compelling choice for its style and purpose, delivering unmatched personality, pleasure and value at its price point. Following a long-standing Fontana tradition, each cuvée takes its name from a colour that reflects the wine's style and personality.

Cuvée Cobalto (named after cobalt blue) is an unoaked dry red wine that combines vibrancy with depth. Aromas of fresh blue and black fruit are complemented by floral notes, creating a wine that is both expressive and elegant. Full-bodied yet refreshing, it shows excellent balance and versatility at the table. The blend is typically based on Garnacha and Syrah, with small proportions of Tempranillo and, depending on the vintage, Malbec or Graciano.

Matured in stainless-steel tanks for approximately six months, it is generally released in late spring following the harvest. Ready to drink on release, it will continue to develop for at least four years and can comfortably be cellared for a further four.

Fontana Cuvée Cobalto
Single Estate Wine, limited production
D.O. Uclés

Soils: Calcareous clay
Elevation: 775 masl
Climate: Continental Mediterranean

Certified organic and sustainable.
Suitable for vegetarians and vegans.

EXCELLENCE. OUT OF NOWHERE.