

## Fondillon Luis XIV

### Spain - Valencia

Fondillon Luis XIV is made by Colección de Toneles Centenarios.

Colección de Toneles Centenarios is a newly created winery (2019), based on an interesting find: the barrel room of the Ferrero winery, an old winery that produced Fondillón wine, located in the town of Cañada (Alto Vinalopó), Alicante. Twenty-five old casks were forgotten there for over 60 years. They are launching some extremely old and also extremely expensive wines. The family still has 25 hectares of vineyards, from which they have resumed producing wines destined to produce Fondillón from 2017. This is a joint venture with Vins del Comtat. No known US importer.

Fondillón is a rare and very prestigious wine. There are only 10 certified wineries and there are no cheap Fondillón.

The hectares of production are not determined, but they can only be the oldest vines, bush vines of the monastrell variety of the Alicante DOP. This DOP (one of the eldest in Spain) has 15,000 hectares of vineyards. Producers must inform the DOP before harvesting which vineyards we will allocate to Fondillón, and it is only done over the years with harvests with probable natural alcohol greater than 16% (not very common). It is exclusive from Alicante DOP.

There are only two types, "Vintage" and "Solera". Our wines are "Aged more than 25 years solera" and "aged more than 50 years solera".

Fondillón is 100% Mourvèdre. It has a high natural acidity at 16% (like the acidity of a Madeira). Brown in color. Aromas of Sherry and Madeira, with late harvest characteristics. Flavors of plums, raisins, and Christmas. Incredible 3-minute flavor finish.