

## Luis XIV Anforas

### Fondillon Luis XIV

#### Spain - Valencia - Alicante

Bright ruby color with violet hues. On the nose it is very intense and fresh, transmitting all the varietal authenticity of the Monastrell, Arcos and Bonicaire. On the palate, the purity of the fresh fruit stands out, with a light, velvety, fluid and persistent. It is a medium-bodied wine with very fine tannins.

## Specifications

<b>Appellation</b>	Alicante
<b>Wine Type</b>	Red
<b>Varietals</b>	60% Monastrell, 30% Arcos and 10% Bonicaire
<b>Age of Vines</b>	Average 60 years
<b>Soil type</b>	Sandy soils that provides fine and elegant wines located at 560 meters above sea level in the town of Paraje de Canyada.
<b>Vinification</b>	Wine was aged 4 months in ceramic amphorae, made of clay from Villarrobledo cooked in old wood ovens.
<b>Production</b>	416 (9-liter cases)
<b>Pairings</b>	Due to its delicacy, it is a very appropriate wine for different dishes. Especially for tapas (fried fish, salads) and rice dishes (paella, arròs al forn, rabbit and snail rice, arròs a banda, caldero ...).



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02932 7
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02932 4
<b>Case Weight</b>	20
<b>Cases/Pallet</b>	90
<b>Layers/Pallet</b>	20
<b>SRP</b>	\$ 29.99 USD 750mL Bottle

## Reviews and News

Luis XIV Anforas - 90 PTS - Guia PENIN 2023  
2022 Luis XIV Anforas - 89 PTS - WE  
2021 Luis XIV Anforas - 91 PTS - WA