

## Vermut Luis XIV

### Fondillon Luis XIV

#### Spain - Valencia - Alicante

Light brown color and orange tile rim, with medium intensity. On the nose, the warm aromas of dried fruits (hazelnuts, toasted marcona almonds) and very old noble wood stand out. In the mouth, it is almost dry, friendly and very enveloping. Its aromas of hazelnuts, cinnamon and dried figs are combined with the creamy toasts of centennial oak. Long and clean finish.

The packaging itself is very attractive and what makes it really special is the screen printed luminescent ink!

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## Specifications

<b>Appellation</b>	Alicante
<b>Wine Type</b>	Fortified/Dessert
<b>Varietals</b>	100% Monastrell (Mourvedre)
<b>Age of Vines</b>	Average 25 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Sandy Loam
<b>Vinification</b>	This wine is made by combining 70% of young vermouth, with 30% of Monastrell "rancio" wine that was aged for 8 years.  The resulting wine was aged in Centenary old American Oak barrels (600 liters). Residual sugar: 45 grams per liter
<b>Production</b>	4,000 (9-liter cases)
<b>Pairings</b>	As an aperitif by itself, but also with long-matured Cheese, blue-cheese, chocolate, nougat, baklava ...

## Codes, Weights and Measures

<b>UPC</b>	7 84585 02803 0
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<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02803 7
<b>Case Weight</b>	19
<b>Cases/Pallet</b>	40
<b>Layers/Pallet</b>	20
<b>ABV</b>	15.00%
<b>SRP</b>	\$ 29.99 USD 750mL Bottle

## Reviews and News

Vermut Luis XIV - 94 PTS - Guia PENIN 2023