

Fondillon Luis XIV 25 years

Fondillon Luis XIV

Spain - Valencia - Alicante

The wine is produced in the village of Cañada, in the subarea of Alto Vinalopó in the province of Alicante. Made from 100% Monastrell planted on traditional dry land as bush vines, at 550-580 meters above sea level and enjoying a Mediterranean climate with great marine influence due to the easterly winds.

Fondillon 25 years is light brown in color with orange tile rim and 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.

Specifications

Appellation	Alicante
Varietals	100% Monastrell (Mourvedre)
Soil type	Sandy Loam with an abundance of Limestone
Vinification	Bottled in May 2020. AGEING: CASK NAME: Saboners. AGEING: Aged more than 25 years (single barrel). TYPE OF WOOD: 19th-century American oak barrels CASK SIZE: 70 "cántaros valencianos" (805 liters) and 600 liter "pipas" barrels /> ANALYSIS: GLUCOSE AND FRUCTOSE: 45 gr/litre. /> VOLATILE ACIDITY: 1,05 gr/l. ALCOHOL: 17.2º (NO ADDED ALCOHOL). FREE SULFITES: 14 mg/litre. /> TOTAL SULFITES: 50 mg/litre.
Production	41 (9-liter cases)



Codes, Weights and Measures

UPC	7 84585 02787 3
Units/Case	6
Unit Size	500 mL
Container	bottle
SCC	1 07 84585 02787 0
Case Weight	14

ABV	17.00%
SRP	\$ 99.99 USD 500mL Bottle

Reviews and News

- Fondillon Luis XIV 25 years - 97 PTS - Guia PENIN 2023
- Fondillon Luis XIV 25 years - 96 PTS - Guia PENIN 2022
- Fondillon Luis XIV 25 years - 95 PTS & Editor's Choice - WE
- Fondillon Luis XIV 25 years - 95 PTS - DECANTER