

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

Appellation	Alicante
Wine Type	Red
Varietals	60% Monastrell, 30% Arcos and 10% Bonicaire
Age of Vines	Average 60 years
Soil type	Sandy soils that provides fine and elegant wines located at 560 meters above sea level in the town of Paraje de Canyada.
Vinification	Wine was aged 4 months in ceramic amphorae, made of clay from Villarrobledo cooked in old wood ovens.
Production	416 (9-liter cases)
Pairings	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

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