

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!

▪



Specifications

Appellation	Alicante
Wine Type	Fortified/Dessert
Varietals	100% Monastrell (Mourvedre)
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	Sandy Loam
Vinification	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
Production	4,000 (9-liter cases)
Pairings	As an aperitif by itself, but also with long-matured Cheese, blue-cheese, chocolate, nougat, baklava ...

Codes, Weights and Measures

UPC	7 84585 02803 0
------------	-----------------

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

Reviews and News

Vermut Luis XIV - 94 PTS - Guia PENIN 2023