

Fondillon Luis XIV 50 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 50 years is mahogany in color with orange tile rim, medium layer and great density. On the nose, it has a very deep aroma of old wood, black tea and carob. In the mouth, it has a sweet entry balanced by a rich high acidity. Its aromas are long, almost eternal and very intense. It tastes like old mahogany, a very old barrel and bygone times.



Specifications

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|---------------------|---|
| Appellation | Alicante |
| Varietals | 100% Monastrell (Mourvedre) |
| Soil type | Sandy Loam with an abundance of Limestone |
| Vinification | <p>Bottled in December 2019.</p> <p>AGEING: CASK NAME: Saboners. AGEING: Aged more than 50 years (single barrel). TYPE OF WOOD: 19th-century American oak barrels CASK SIZE: 70 "cántaros valencianos" (805 litros).</p> <p>ANALYSIS: GLUCOSE AND FRUCTOSE: 34 gr/litre. VOLATILE ACIDITY: 1.35 gr/l. ALCOHOL: 16.2º (NO ADDED ALCOHOL). FREE SULFITES: less than 10 mg/litre. TOTAL SULFITES: 76 mg/litre.</p> |
| Production | 24 (9-liter cases) |

Codes, Weights and Measures

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|-------------------|--------------------|
| UPC | 7 84585 02786 6 |
| Units/Case | 2 |
| Unit Size | 500 mL |
| Container | bottle |
| SCC | 1 07 84585 02786 3 |

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|---------------|-------------------------------|
| Case Weight | 8 |
| Layers/Pallet | 25 |
| ABV | 7.00% |
| SRP | \$ 415.99 USD 500mL Bottle |

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| Reviews and News |
| Fondillon Luis XIV 50 years - 99 PTS - GUIA PENIN 2022 |
| Fondillon Luis XIV 50 years - 97 PTS - GUIA PENIN 2023 |
| Fondillon Luis XIV 50 years - 96 PTS - WA 2022 |
| Fondillon Luis XIV 50 years - 95 PTS - WA 2020 |