

Luis XIV Vino Noble

Fondillon Luis XIV

Spain - Valencia - Alicante

Luis XIV Vino Noble is a naturally sweet red wine made from very late harvests of Monastrell. All of its sugar and alcohol comes from the grapes themselves and it has undergone a long aging in semi new American oak barrels.

25% of the blend, 2003 vintage aged for 20 years in American oak barrels.
75% of the wine, vintage 2018 aged for 3 years in American oak barrels.

RS: 110 g/L
VA: 0.9 g/L
ABV: 16%

Specifications

Appellation	Alicante
Varietals	100% Monastrell
Soil type	Sandy Loam with abundance of limestone sands.
Vinification	Sweet Monastrell aged in French oak barrels. 25% of the blend, 2003 vintage aged for 20 years in American oak barrels. 75% of the wine, vintage 2018 aged for 3 years in American oak barrels.
Production	41 (9-liter cases)
Pairings	Luis XIV Vino Noble



Codes, Weights and Measures

UPC	7 84585 03336 2
Units/Case	6
Unit Size	500 mL
Container	bottle
SCC	1 07 84585 03336 9
Case Weight	15
Cases/Pallet	100
Layers/Pallet	20
ABV	16.00%
SRP	\$ 62.99 USD 500mL Bottle

Reviews and News

NV Luis XIV Vino Noble - 92 PTS - WA