

Luis XIV Les Passeres

Fondillon Luis XIV

Spain - Valencia - Alicante

The red Les Passeres was produced with 50% Arcos and 50% Monastrell from a vineyard planted in the 1970s, produced like before: fermenting in 400-liter tinajas with 30% full clusters that were foot trodden. It's light and aromatic but reflects the warmer condition of the vintage, and it's Mediterranean with notes of thyme, rosemary and esparto grass, floral and elegant. It matured in tinaja for four months and a further four months in used French oak barrels.

Specifications

Appellation	Alicante
Varietals	50% Arcos and 50% Monastrell
Soil type	Old vines planted in dry land. 560 meters altitude. Clayey silt soil, crossed underground by the Vinalopó River.
Vinification	Alicante Singular. Aging : 4 months in ceramic amphorae followed by 3 months in used French oak. 50% Arcos 50% Monastrell.
Production	78 (9-liter cases)
Pairings	Luis XIV Les Passeres



Reviews and News

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