

Luis XIV Lo de Pepitin

Fondillon Luis XIV

Spain - Valencia - Alicante

"Wine from a historic plot, named after Mr. Pepitin, the farmer who looked after these vines throughout his life."

Old vines (1980) planted in a bush style and dry land. 610 metres above sea level in the town of Biar. Sandy clay loam soil, with a high presence of limestone. Historic plot, reproduced by massal selection and with a wide variety of old clones of traditional Alicante varieties.

Specifications

Appellation	Alicante
Wine Type	Red
Varietals	80% Monastrell, 14% Giro, 3% Arcos and 3% Bobal
Age of Vines	Average 45 years
Soil type	Sandy clay loam soil
Vinification	Production: Indigenous yeasts in our 19th century winery. Fermentation: 50% in stainless steel, and 50% fermentation in vats. 70% Grapes crushed by foot and destemmed manually. 30% whole bunches. Low extraction. Aging : 50% of the wine was aged for 8 months in 500-liter French oak barrels ; and the other 50% were aged for 8 months in century-old 500-litre Amphora from Villarrobledo, considered the finest in Spain and which allows the wine to be stored inside without any coating: just pure clay.
Production	233 (9-liter cases)
Pairings	Luis XIV Lo de Pepitin



Codes, Weights and Measures

UPC	7 84585 03339 3
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03339 0
Case Weight	19

Cases/Pallet	100
Layers/Pallet	20
ABV	14.00%
SRP	\$ 47.99 USD 750mL Bottle

Reviews and News
2024 Luis XIV Lo de Pepitin - 93+ PTS - WA
2023 Luis XIV Lo de Pepitin - 92+ PTS - WA