

FONDILLÓN
Colección de Toneles Centenarios



A Fondillón barrel room, asleep for 60 years.

The “Colección de Toneles Centenarios” company is formed from an extraordinary treasure: the barrel room of the Ferrero wineries, an old wine-producing winery in Alicante, located in the town of Cañada, Alicante.

COLECCIÓN DE TONELES CENTENARIOS SL
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LUIS XIV

FONDILLÓN

AGED MORE THAN 25 YEARS

CLASSIFICATION: Fondillón de Alicante. ALICANTE D.O.P.

PRESENTATION:

Special “Tortuga” bottle of 500 ml, with individual wooden case.

BOTTLING:

Date: May 2020.

TOTAL NUMBER OF BOTTLES: 750 bottles.

AGEING:

CASK NAME: Saboners.

AGEING: Aged more than 25 years (single barrel).

TYPE OF WOOD: 19th-century American oak barrels

CASK SIZE: 70 “cántaros valencianos” (805 litros) and 600 litres “pipas” barrels

TERROIR:

SUBAREA: Alto Vinalopó.

VILLAGE: Cañada.

D.O.P.: Alicante

GRAPE VARIETY: Monastrell.

TYPE OF PLANTATION: Traditional dry land, bush vines.

SOIL: Sandy loam with an abundance of limestone.

ALTITUDE: 550-580 metres.

CLIMATE: Mediterranean, with great marine influence due to the easterly winds.

ANALYSIS:

GLUCOSE AND FRUCTOSE: 45 gr/litre.

VOLATILE ACIDITY: 1,05 gr/l.

ALCOHOL: 17.2° (NO ADDED ALCOHOL).

FREE SULFITES: 14 mg/litre.

TOTAL SULFITES: 50 mg/litre.



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TASTING NOTES:

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.