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 leval 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

Appellation	Alicante
Varietals	100% Monastrell (Mourvedre)
Soil type	Sandy Loam with an abundance of Limestone
Vinification	Bottled in December 2019. 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). 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.
Production	24 (9-liter cases)

Codes, Weights and Measures

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

Case Weight	8
Layers/Pallet	25
ABV	16.00%
SRP	$ 485.99 USD 500mL Bottle

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 2026
Fondillon Luis XIV 50 years - 96 PTS - WA 2022
Fondillon Luis XIV 50 years - 95 PTS - WA 2020
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