



LUIS XIV

Vino Noble

Colección de Toneles Centenarios



An ancient category of wines: Vino Noble 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.

COLECCIÓN DE TONELES CENTENARIOS SL
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LUIS XIV

FONDILLÓN

Colección de Toneles Centenarios

NAME OF THE WINE: LUIS XIV VINO NOBLE
WINERY: COLECCIÓN DE TONELES CENTENARIOS SL

CATEGORY: Vino dulce Noble Alicante. Vinos Alicante DOP

PRESENTATION:

Special bottle "Tortuga "of 500 ml,
Tinted wooden cap with technical micro-agglomerated cork spike.

SACA:

RELEASE: January 2023.
TOTAL NUMBER OF BOTTLES: 750 bottles.

AGEING:

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

TERROIR :

SUBAREA: Alto Vinalopó.
VILLAGE: Cañada.
VARIETY: Monastrell.
TYPE OF PLANTATION: Traditional rainfed, bush vase.
SOIL: Sandy loam with abundance of limestone sands.
HEIGHT: 550-580 meters.
CLIMATE: Mediterranean, with great marine influence due to easterly winds.

ANALYTICS:

GLUCOSE PLUS FRUCTOSE: 110 gr/litro
VOLATIL ACIDITY: 0.91 gr/l.
ALCOHOL: 16° (sin alcohol añadido).
FREE SULPHITES: 12 mg/litro.
TOTAL SULPHITES: 60 mg/litro.

