LUIS XIV

FONDILLÓN

AGED MORE THAN 50 YEARS



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

PRESENTATION:
Special bottle of 500 ml, with individual wooden case.
Tinted wood head cap with extra natural cork spike.

BOTTLING:
Date: Diciembre 2019.
TOTAL NUMBER OF BOTTLES: 435 bottles.

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).

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.

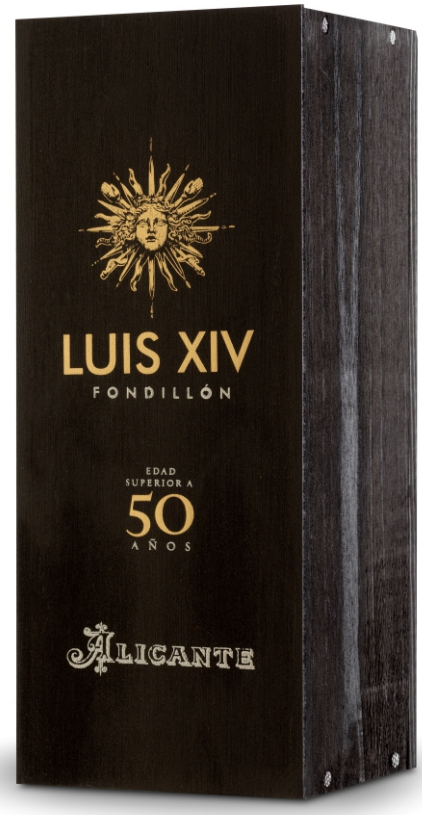
ANALYSIS:
GLUCOSE AND FRUCTOSE: 34 gr/litre.
VOLATILE ACIDITY: 1.35 gr/l.
ALCOHOL: 16.2º (NO ADDED ALCOHOL).
FREE SULFITES: less than 10 mg/litre.
TOTAL SULFITES: 76 mg/litre.



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TASTING NOTES:

Mahogany color and orange tile rim, with 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.