



LUIS XIV Vermut Rojo dulce 75cl

alicante | fondillón barrels | monastrell

"A vermouth born in a room of hundred year old barrels" The **Colección de Toneles Centenarios** collaboration hit on the idea of experimenting to create a Vermut (vermouth), which would gain some distinctive characteristics from ageing in their very old Fondillón barrels. They also saw the potential for using in the blend some old, barrel aged Monastrell from the cellars, using wines not destined for extended ageing as high quality Fondillón. After some very good responses to their initial blends, it was decided to create this distinctive new brand of Vermut under the Luis XIV label, with its origins in the traditions and heritage of the region. **David Carbonell**

Vermut rojo dulce, Alicante Spain Grapes: 70% Macabeo, 30% Monastrell Botanicals include: wormwood, cinnamon, cloves, vanilla and orange peel. Closure: swing stopper Serving temp/tip: 7°C – serve chilled or with ice and a swirl of orange peel Technical Analysis: 15% Alcohol RS 100g/l Ageing: in 19th century oak barrels

Medium sweet | pale garnet | warm & spicey

A very Mediterranean vermouth, red, soft and aromatic, with pleasant aromas of cinnamon and spices, medium sweet with a long and persistent finish. Made with wine aged in hundred-year-old barrels.

The Luis XIV Vermut Rojo also has a quirky style bottle, which David choose, as it is reminiscent of styles used in the 1980s. It is something of a party piece, since the white lettering takes on a luminescent glow in the dark.... More importantly though, the warm spicey flavours which work particularly well with the addition of crushed ice and a swirl of orange peel, have their own star quality.

The **'Luis XIV' Fondillón** wines and **Vermut** are the product of an exciting partnership created by David Carbonell founder of Vins del Comtat and the current descendants of two, old winemaking families: Ferrero Valdés and Ballester, located in Cañana, in the Alto Vinalopó region of Alicante. The **Colección de Toneles Centenarios (CTC)** is a unique and fascinating story originating from a surprise discovery of an extraordinary treasure: "a Fondillón barrel room, asleep for 60 years" which contained 25 barrels of Fondillón dating from the end of the 19th and beginning of the 20th centuries. The CTC partnership came to fruition based on a mutual philosophy to preserve these 'fondillones' as an important part of their regional heritage and to breathe new life into the historic tradition of Fondillón wines and winemaking of this Mediterranean region.



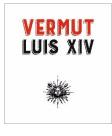


Winemaking

The young Vermut is created from Macabeo which is fermented and then infused with a selection of botanicals and fortified to 15%. The botanicals include the classic ingredient wormwood, plus their own selection which includes cinnamon, cloves, vanilla and orange peel. This is blended with 30% 8 year old, oxidised Monastrell from the old cellars and aged for two months using the ancient Fondillón barrels.

The Monastrell helps creates a pale garnet hue, which is entirely natural, with nothing further added to deepen the colour. The final combination is a Vermut Rojo dulce which reflects the 'richer Mediterranean style'.





There are many historical references to 'Alicante' as a favourite wine of the rich, royals and elite, most famously that of Louis de Rouvroy, Duc de Saint Simon, official chronicler of the court of Louis XIV. He recorded in the 'Journal de la maladie du Roi' in 1715, that Louis XIV on his deathbed would only countenance cakes soaked in Fondillón wine.

Further information is available on: www.fondillonluisxiv.com and www.dreyfus-ashby.co.uk/luis-xiv-fondillon

