

# Bodegas Monovar

## Fondillón 1996



RED STILL WINE



SPAIN



ALICANTE



SUITABLE  
FOR VEGANS

SIZE	50cl
VINTAGE	1996
ABV	17.5%
GRAPE VARIETIES	Monastrell (100%)
CLOSURE	Natural Cork
SKU CODE	K0913696
EXPRESSION	Fortified
COUNTRY	Spain
REGION	Alicante
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.3
TOTAL ACIDITY	7g/l Tartaric
RESIDUAL SUGAR	33g/l
SKU	K0913696

### TASTING NOTE

Powerful and classic with hints of honey. Its notes are finely smoked and salty, very pleasant nuances of toffee, coffee, tobacco, carob beans, fig and and toasted almonds. Full length and rich palate.

### VITICULTURE

Bodegas Monovar restores ancient Fondillonos. Minimal intervention, handpicked Monastrell grapes ferment with indigenous yeast, achieving natural sugar and alcohol levels. 20 years of maturation yields a truly unique wine, unparalleled worldwide.

### VINIFICATION

Hand-selected over-ripened grapes of the Monastrell variety. De-stemming, fermentation for 3 weeks with frequent remontage (pumping over). End of fermentation with 16/18 degrees of alcohol and 30 grams of residual sugar content. Racked and aged for 20 years in 1,730-litre barrels of old American oak.

### FOOD MATCHING

A local almond cake, cheeseboard of blue cheeses and long-cured hard cheeses.