

Bodegas Monovar

Fondillón 50cl 1959



RED STILL WINE



SPAIN



ALICANTE



SUITABLE
FOR VEGANS

SIZE	50cl
VINTAGE	1959
ABV	23%
GRAPE VARIETIES	Monastrell (100%)
CLOSURE	Natural Cork
SKU CODE	K0913659
EXPRESSION	Dessert/ Sweet
COUNTRY	Spain
REGION	Alicante
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.67
TOTAL ACIDITY	8.43g/l Tartaric
RESIDUAL SUGAR	23.1g/l
SKU	K0913659

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.