



# PRIMITIVO QUILES

Alicante, Spain

Señor Don Primitivo Quiles is one of the great figures of Spanish wine. His bodega in Monovar, established in 1780, is the oldest in Alicante, if not in all the comunidad Valenciana. They have been a family-owned winery for over 100 years and maintain of the oldest soleras on the market, dating back to 1892. Their wines are highly valued treasures in wine cellars all over Europe and a source of pride for the winemaking industry in Alicante.

The Fondillon is 100% Monastrell harvested in late October or November then placed in a solera system that began in 1948. The Cono 4 is a joven style made in large cono foudres, and represents a great expression of the warm Alicante climate yet also very earthy and complex: it's also one of the best deals in our book!



## Cono 4 12/750ml

Monastrell made in eighty-year-old conofors (think dairy tanks but made of American oak). Filtered by gravity and, following tradition, made in a slightly oxidative style which gives the wine its very unique character.

## Technical Specifications

**Product Type:** Red Wine

**Varietal:** Monastrell

**Farming Type:** Sustainable