



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.

Fondillon 1948 12/750ml

100% Monastrell a.k.a. Mourvèdre. A dry wine made from fruit harvested at the end of October and beginning of November, allowing the grapes to raisin on the vine and produce an Amarone-like wine that is then aged solera style for many decades before it is released. The result is a profoundly rich wine that is unique and utterly fascinating.

Technical Specifications

Product Type: Dessert Wine

Varietal: Monastrell

Farming Type: Sustainable



“...quite dry on the palate, with sixteen percent natural alcohol and offers up a combination of raisin and other dried fruit flavors, combined with nutty tones quite reminiscent of Sherry, due to the wine’s long, oxidative elevage. The 1948 Fondillon is the current release of this singularly beautiful wine, and it delivers a stellar bouquet of nuts, raisins, orange zest, a touch of olive, salty soil tones, citrus peel and dried cherries. On the palate the wine is full-bodied, deep and very suave, with plenty of Sherry-like nuttiness, beautiful balance and outstanding length and grip on the focused and remarkably cool finish. This would be a great wine to serve with the cheese after the meal. Given its long exposure to oxygen prior to bottling, the wine will hold beautifully for months after it is opened, and should prove to have a long cellaring life as well. Lovely wine. 2009-2040.”

- 94 points, John Gilman, *View from the Cellar*

ADDITIONAL SCORES:

93 points, Jay Miller, *Wine Advocate*

93 points, Josh Reynolds, *Vinous Media*