

90

LUDOVICUS

VINOS PINOL LUDOVICUS

2004

A fine value is the 3,000-case cuvee of 2004 Ludovicus, a tank-fermented and oak-aged (for three months) wine made from 35% Grenache, 30% Tempranillo, 25% Syrah, and 10% Cabernet Sauvignon. Bottled unfiltered and unfiltered, it exhibits a deep ruby/purple color along with a gorgeously sexy nose of kirsch liqueur, licorice, and pepper. Richly fruity, spicy, opulent, and pure, it is an unbelievable value. Consume it over the next several years.

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