

Fino en Rama , Fernando De Castilla

Jerez, Spain



Product code	ON28NVFC
Grapes	Palomino
Country	SPAIN
ABV%	15%
Case Size	6
Closure Style	Cork
Producer	



Vegan



Vegetarian



FERNANDO
DE CASTILLA

Producer

Jan Pettersen, right, is master of production and ageing of fine, unblended, untreated sherries. Made from the finest wines, these range from the pale, light and elegant Finos to the unique Antique sherries and have received numerous international awards. The brandies are made using only alambic distillates of selected white wines: primarily aged in new French and American oak and subsequently for long periods in sherry ageing barrels. Only the highest categories of brandy are made and it is rare to find such exceptional sherries and brandies made under one roof. With the increasing popularity of sherries throughout Europe and the States, as an aperitif and accompanying food, it is something that should be found in the cellar of every top restaurant.

Tasting Notes

This Sherry is straw-coloured - darker than a normal fino as it has not been carbon-filtered. The aroma is yeasty with notes of apples and almonds. Intensely nutty and savoury on the palate with a distinct character of fresh bread and a salty tang. Dry with a bitter twist. Best enjoyed cool.

Viticulture

The winery is located in the centre of Jerez de la Frontera (Cádiz). It is a hundred years old, and in the last few years, it has started to produce young fortified wines as well as the Antique range, which are old wines from the winery's antique vintages.

Winemaking

Fernando de Castilla Classic Fino en Rama is produced with the Palomino Fino grape. The must is extracted at 15°C in order to begin developing the cap of 'flor' yeast. The wine is then aged for 4 years under the Criaderas and Soleras system and it is bottled without having been filtered. They produce

very few units since they only bottle the wine twice a year, in autumn and in spring.

Awards

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