



White Vermut, Fernando De Castilla

Jerez, Spain

Product code	ON26VERM
Grapes	Palomino
Country	SPAIN
ABV%	17
Case Size	6
Closure Style	Cork
Producer	Fernando de Castilla



Vegan



Vegetarian



FERNANDO
DE CASTILLA

Producer

Jan Pettersen, right, is master of production and ageing of fine, unblended, untreated sheries. Made from the finest wines, these range from the pale, light and elegant Finos to the unique Antique sheries 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 sheries and brandies made under one roof. With the increasing popularity of sheries 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

"Colour: Pale, clean and bright. Nose: Fruity, highlighting moscatel grape aromas and spices. Mouth: Semisweet, intense, long, and flavors of wormwood, clove and thyme."

Viticulture

A

Winemaking

Grape pressed and fermented in stainless steel and aged in oak barrels for a prolonged period. Afterwards the wines are infused with different natural botanicals including wormwoods, orange and lemon peel, cloves and others

Awards

A