TINDAL
WINE MERCHANTS

Classic Fino, Fernando de Castilla

Jerez, Spain

Product code	ONo2NVFC
Grapes	Palomino
Country	SPAIN
ABV%	15
Case Size	6
Closure Style	Cork
Producer	Fernando de Castilla
Vintage	NV

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

Pale with a hint of straw yellow. Powerful and acute on the nose, yet aromatic, intriguing and inviting. Sensuously textured rather than brittle. Aristocratic and bone dry. "Colour: Straw-colored. Nose: Sharp, but soft. Mouth: Pleasant, light and dry"

Winemaking

Aged anaerobically under a layer of flor.

Awards

Guía Peñín / 93 puntos (2022)
International Wine Challenge / Medalla de Plata (2021)
Sommelier Wine Awards / Medalla de Oro (2019)
Wines from Spain UK / “Best dry wine” (2013)
International Wine & Spirit Competition / Medalla de Plata (2011)