

Classic Amontillado, Fernando de Castilla

Jerez, Spain



Product code	ONo4NVFC
Grapes	Palomino
Country	SPAIN
ABV%	17
Case Size	6
Closure Style	Cork
Producer	Fernando de Castilla
Vintage	NV



Vegan



Vegetarian

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

An extraordinarily fine, complex and sophisticated drink. Beautifully shining amber colour, fascinatingly complex, raisiny, nutty, tangy nose and a flavour, flatteringly sweet at first, easing into semi-dry at the finish whilst displaying layer upon layer of deliciously plump sensations on the way. "Colour: Old amber. Nose: Aromatic. Mouth: Soft notes of hazelnuts."

Winemaking

Aged oxidatively post fortification to 16%



FERNANDO
DE CASTILLA