TINDAL
WINE MERCHANTS

Antique Oloroso, Fernando de Castilla

Jerez, Spain

Product code	ONo8NVFC
Grapes	Palomino
Country	SPAIN
ABV%	20
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

Very pure and classic attributes, finely polished and beautifully crafted. Quite earthy and masculine. Very dry and aromatic with walnut, spices and orange peel notes. "Colour: Auburn. Nose: Intense aromas of its elegant oxidative aging of nuts (hazelnuts and walnuts) and orange peel. Mouth: Friendly in the mouth with long dry finish"

Winemaking

Aged oxidatively post fortification to 18%

Awards

"Wines for Spain Awards / Best Dry Fortified (2022)
Decanter World Wine Awards / Medalla de plata (2018)
Decanter World Wine Awards / Medalla de plata (2017)
International Wine Challenge / Medalla de oro (2012)
Somellier Wine Awards / Gold List (2011)
International Wine Challenge / Medalla de plata (2008)
Wines for Spain Awards / Best Sherry (2007)
International Wine Challenge / Medalla de plata (2004)"