

Antique Fino, Fernando de Castilla

Jerez, Spain



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

Rich and long with greater depth and complexity than a standard Fino – Jan Pettersen refers to this as his ‘winter Fino’! Appealing salty tang and a long, citrus finish. Very fresh and pure. "Colour: Bright gold. Nose: Notably intensity, fresh, delicate and elegant. Mouth: Hazel notes, oak, olive and saline nice touches."

Winemaking

Aged anaerobically under a layer of flor.

Product code	ON14NVFC
Grapes	Palomino
Country	SPAIN
ABV%	17
Case Size	6
Closure Style	Cork
Producer	Fernando de Castilla
Vintage	NV



Vegan



Vegetarian

