

Antique Palo Cortado, Fernando de Castilla

Jerez, Spain



Product code	ON16NVFC
Grapes	Palomino
Country	SPAIN
ABV%	20
Case Size	6
Closure Style	Not Set
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

A fine, rare wine combining the pure, tangy nuttiness of Amontillado with the smooth, smoky richness of Oloroso in an elegant, complex style. "Colour: Dark mahogany. Nose: Subtle in nose that magically combines the elegance of an old amontillado with the body and the sensations of an oloroso. Mouth: Friendly in the mouth with long dry finish."

Winemaking

Aged oxidatively under the solera system, post a short ageing anaerobically under a layer of flor. Albariza soil

Awards

International Wine Challenge / Medalla de plata (2018)
International Wine Challenge / Medalla de oro (2015)
International Wine & Spirit Competition / Medalla de oro (2015)
Decanter Awards / Medalla de plata (2015)
Wines from Spain Award / Medalla de oro (2014)
Fortified Master / Highest grade in show (2014)
Guía Gourmets / Mejor generoso (2013)

International Wine & Spirit Competition / Medalla de oro
(2009)

Spanish Wine Awards / Best Dry Sherry and Best Wine in
Show (2009)