

Dark Vermut, Fernando De Castilla

Jerez, Spain



Product code	ON24VERM
Grapes	Palomino
Country	SPAIN
ABV%	17
Case Size	6
Closure Style	Cork
Producer	Fernando de Castilla



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

Dark mahogany with Citric, herbal notes of aged sherry on the nose. Sweet and slightly bitter with a smooth finish

Winemaking

Grape pressed and fermented in stainless steel and aged in oak barrels for a prolonged period. Afterwards the wines are infused with different natural botanicals including wormwoods, orange and lemon peel, cloves and others