Fernando de Castilla Classic Fino, DO Jerez-Xérès-Sherry NV

ECF001NV

Bodegas Rey Fernando de Castilla

— Jerez, Spain

Just the perfect aperitif from one of the finest sherry bodegas - far too good for your Grandma!

Production

Grapes are sourced from Fernando de Castilla's partners' vineyards in the Jerez district. The soil type is Albariza and picking takes place in early September.The wine is made from the first pressing of grapes to give a light, fresh style. Fermentation takes place at relatively high temperatures to reduce fruit flavour and make a very neutral wine, which is perfect for the production of sherry. The wine undergoes malolactic fermentation. In the February after harvest the wine is fortified with grape brandy up to 15% abv. The wine is then added to the youngest Criadera in the Solera. The wine then begins its ageing process under flor. Only 20% of finished wine can be removed from the Solera in one year. The average age of the Fino solera is 4-4.5 years old.

Tasting note

Pale in colour with just a hint of straw yellow at the rim. Powerful and acute on the nose, yet aromatic, intriguing and inviting. Sensuously textured rather than brittle, absolutely bone dry, aristocratic and very poised. Its profile is perfectly seamless right until the finish where fascinating savoury, nutty, ripples conjure some charming, subtle and elusive final flavours. Fino Sherry, it is beyond dispute, is absolutely the most incredible and undervalued alcoholic drink there is!

Food Match

Serve chilled with salted almonds, sashimi and seafood tapas. Also perfect with salt cod (Bacalao) and fried hake. Serve chilled and drink fresh.

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Fortified

Appellation:
DO Jerez-Xérès-Sherry

Winemaker:
Maribel Vergara

Grape Varieties:
Palomino Fino 100%

Suitable for:
Vegan

Bottle Barcode:
8423360020013