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

ECF002NV

Bodegas Rey Fernando de Castilla

— Jerez, Spain

This delicious, complex dry and nutty sherry is often taken as an aperitif in Spain.

Production

Grapes are sourced from Fernando de Castilla's partners vineyards in the Jerez district. The soil type is Albariza. Picking takes place in early September.This Amontillado began life as a Fino. It spent 3 years under flor yeasts at 15%, but was then re-fortified to 17% abv and introduced to an Amontillado Solera - without flor and therefore exposed to air. It spends approximately 5 years in this solera (around 8 years in barrel, in total).

Tasting note

An extraordinarily fine, complex and sophisticated drink. Beautiful shining amber colour, fascinatingly complex raisined, nutty, tangy nose and a flavour displaying layer upon layer of deliciously plump sensations on the way.

Food Match

Serve as an aperitif with salted almonds, figs and olives. Also a good match for tuna and soups.

ABV:
17.00%

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:
8423360020020