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

ECF003NV

Bodegas Rey Fernando de Castilla

— Jerez, Spain

Classic Cream from a classic sherry producer.

Production

Grapes are sourced from the Jerez district. The sherries are all from individual soleras and are bottled without blending, cold stabilization or filtration of any kind in order to preserve the subtlety, purity and distinctive aromas of these premium wines. The classic Cream is produced from an Oloroso that has been aged for 6 years, and then a portion of young PX is blended into the wine. After further ageing in the traditional solera and criadera system the sherry is bottled - with an average of 8 years barrel ageing in total.Serve slightly below room temperature.

Tasting note

A rich amber colour. Fascinatingly complex with a light Christmas pudding nose of dried fruits, nuts, and a well flambéed crust. The rich concentrated flavours and tangy acidity are softened by a sweetness on the palate which brings it all together in a wonderfully balanced way.

Food Match

Perfect with Christmas cake or pastries

ABV:
17.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Fortified, Sweet

Appellation:
DO Jerez-Xérès-Sherry

Winemaker:
Maribel Vergara

Grape Varieties:
Palomino Fino 90%, Pedro Ximenez 10%

Suitable for:
Vegan

Bottle Barcode:
8423360020037